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MRS. SHILLABER'S COOK-BOOK:

A

PRACTICAL GUIDE FOR HOUSEKEEPERS.

BY

LYDIA SHILLABER.

WITH INTRODUCTION BY MRS. PARTINGTON.

"The turnpike road to people's hearts, I find,
Is through their mouths, or I mistake mankind."

NEW YORK:
THOMAS Y. CROWELL & CO.
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PREFACE.

It might seem to a superficial observer that there are cookery-books and housekeeping manuals in abundance already before the public.

But a practical attempt to apply the most of these to the everyday wants of the average household, proves that there is need of a safe guide for the housewife who must do her own work or teach and direct unskilled help.

It is the object of this work to supply this long-felt want. Therefore, we have given the most of our space to plain, practicable rules, suitable for common use. We have given a list of the articles needed, at the head of each receipt, so that it can be seen at a glance whether the ingredients called for are at hand, and what sort of material is required.

We have been explicit in our directions, even at the risk of repeating them more than once, or of telling what "everybody knows." Only those who have trodden the untried ways themselves can under-

stand the snares and pitfalls into which the inexperienced may be led by the mysteries of a cooking receipt.

Those who have servants competent to carry on an establishment without superintendence, do not need a housekeeping manual. But in the chaotic state of domestic service in this country, such a condition of things is rare and by no means to be depended upon; for at any time the mistress of a household is liable to be left alone, or at the mercy of the utterly raw material that is stranded upon our shores to be educated and utilized as "help." It is therefore for the interest of every woman who undertakes the care of a house to inform herself of how things should be done, even though she hopes never to be obliged to do them.

An expert manager, with an intelligent knowledge of domestic affairs, who can, if occasion requires, illustrate as well as explain, may obtain good results from the most unpromising appearances; while the mistress ignorant of household duties does not even know whether she is well served; and to her, housekeeping is a perpetual torment.

There are many housekeepers, of whom circumstances require the daily sacrifice of strength as well as of thought, and who grow prematurely old under the care of an increasing family. They realize from

tired experience the truism that "woman's work is never done." A lady distinguished in literature, who is also a skilful housekeeper, has made the following ingenious application of one of Alice's adventures in the Looking-glass, which will seem no absurdity to these overburdened house-mothers.

"When Alice was in the Looking-glass world, she was greatly surprised, when, in the middle of a conversation with the queen, that the lady seized her hand and began running rapidly. After they had run awhile, Alice perceived that they were in the same place, and naturally inquired what it meant. Said the queen, 'Our world revolves so rapidly that we have to run like this in order to remain in the same place; when we wish to go anywhere we have to run twice as fast.' Thus it is with housekeepers. They are obliged to maintain a lively run, in order to stay just where they are and keep from getting behindhand; and when they wish to gain a day, they must go twice as fast."

It is to such busy workers, especially if they be young and unskilful, that we offer practical aid, by telling them what others have learned in the dear school of experience, thus saving valuable material and more valuable time from being wasted in experiment; though we also hope to bring new ideas and the spice of variety to the wisest.

All our rules have been tested by good housekeepers, and though everything must be seasoned with "a grain of common sense," the best quality of which is obtained from experience, we have tried to make our directions as plain as possible, that no Bella Wilfer in search of the available may apostrophize our book as a "stupid old donkey."

MRS. PARTINGTON'S OPINION

OF

MRS. SHILLABER'S COOK-BOOK.

"WELL, well," said Mrs. Partington, her spectacles beaming with delight, as she turned over the leaves of the new cookery-book, "I declare it excites my salvation glands, even to read the names of these good things. It seems as though the greatest epicac might find something among all these meats and cosmetics to give a jest to appetite.

"It is such a benefice to housekeepers who have exasperated all their receipts and are tired of their own cooking; especially where it isn't affordable to keep a domestic, and they have to cook themselves."

She read on with increasing interest, and it was pleasure to watch the emotions expressed on her face, that, like a sensitive photographic plate, revealed her reflections.

"The good Lord sends vittles," she continued, "and his intentions should be carried out in the cooking of 'em, which doesn't always follow, sometimes,

where good things are thrown together anyhow and left to come out the best they can.

"Ah, many a fair home has been dessicated by poor cooking, and a man's table is often the rock on which his happiness has split, with bread so hard you could throw it at a stone wall.

"If a man's as pieus as Beelzebub his stomach can't stand everything.

"Now a book like this will come into a house like an oasis in the desert of great Sarah, and be a quarantine of perpetual peace.

"Better is a stolid ox and contention therewith, than —

"Isaac, dear, if you are so glutinous, that mince-pie will stick in your sarcophagus, and kill you within an inch of your life."

"It can't stick long," said Ike, as plainly as he could articulate with his mouth full.

"Why can't it, if you glutinize it so?" asked Mrs. P.

"'Cause the crust is so *short*," said Ike jocosely; "besides it can't stay stuck, — it's a *turnover*."

Mrs. Partington settled the question by turning over the remainder of the pie into a clean plate and setting it upon the top shelf. But she smiled appreciatively as Ike departed with a quarter section of the comestible in his hand, and murmured, —

"He is such a funny boy! So full of humors!"

THINGS FOR A YOUNG HOUSEKEEPER TO REMEMBER.

THAT all experienced housekeepers were once beginners, and blundered and wasted as you do.

That a cooking receipt should be followed exactly the first time it is used. After that it may be modified to suit the taste and judgment of the cook.

That stingy or lazy people never make good cooks. It requires plenty of good materials and much care in their preparation to accomplish the best results in this important branch of domestic science.

That "variety is the spice of life" at the table as well as elsewhere. Though it may be a saving of trouble to have a routine laid out for every day, it is exceedingly monotonous. Avoid the fashion that prevails in some boarding-houses of announcing the day of the week by the odor from the kitchen, the boiled meat and vegetables coming around as regularly as the Thursday, and a breakfast of fish-hash and a dinner of chowder being as inevitable as the Friday. A dainty surprise will often tempt back a lost or

wandering appetite, and thought is as essential in the kitchen as in the parlor or library.

That a generous wholesome diet is less expensive than doctors' bills, and less trouble than the care of the sick; and no money or time spent in furnishing it is wasted.

That while "economy is wealth," and nothing of use should be thrown away, it is the worst sort of waste to try, by any artifice of cookery or disguise of condiments, to insinuate things unfit to be eaten into people's stomachs. It is criminal to impede the delicate processes of Nature, by compelling her to do scavenger work.

That there is a limit to the labor that can be accomplished by one pair of hands; therefore resolve that the non-essentials only shall be neglected. The daily comfort of the family, and the mental and moral training of the children, are of more importance than frosted fruit-cake for company, or embroidered pillow-shams and mantel lambrequins in the guest-chamber. Beautiful things are the ornaments of everyday life, not its substance.

That no service can be menial that is sweetened by love and duty. One can do anything for one's own, and the work of the mistress should therefore be

much better than that of the maid; though even of her lowly tasks the good Geo. Herbert says: —

> "A servant with this clause
> Makes drudgery divine.
> Who sweeps a room as to Thy laws
> Makes that and the action fine."

When you especially realize your tired feet, and aching back, and coarse, red hands, try also to appreciate the greatness in littleness, the nobleness underlying the pettiness of your office. If you belong to the noble army of martyrs who are daily sacrificing themselves upon the domestic altar, — conscious that they are capable of higher service, — let these words of Ruskin's encourage you.

"Every action, however mean or inconsiderable, is capable of a peculiar dignity in the manner of it, and a still higher dignity in the motive of it. For there is no action so slight but it may be done to a great purpose, and ennobled therefore."

THREE ROYAL RULES FOR THE QUEEN OF THE HOUSEHOLD.

First. Be systematic! "An hour lost in the morning may be chased all day"; and a duty omitted till a more convenient season may put the whole domestic machinery out of gear.

Second. Be punctual! and require others to be so. Do not have it understood that you furnish "meals at all hours." The table should be the *rendezvous* from which neither business nor pleasure should keep any member of the household. The meal-times will be the most cheerful seasons of the day to the whole family, with the right sort of a meal and the right sort of a family.

Third. Be serene! A prompt and systematic housekeeper may be a great tyrant. If the greatest good of the greatest number requires a change of routine, do not be upset by it. The greatest good is a happy home, which is an impossibility without a happy mistress. Even the unexpected arrival of company to dinner, on the busiest of days, should be met with equanimity. Cordial hospitality is good sauce, even though there be a scant supply of pudding.

THINGS HANDY TO HAVE IN THE HOUSE.

"ECONOMY IS WEALTH."

FOR COOKING PURPOSES.

STALE bread will make excellent cream or water toast, and good puddings. When not wanted for immediate use, it may be dried in a slow oven, and rolled or pounded into crumbs. It may then be used for puddings, or for stuffing for fowl, or for breading meat or oysters, or for scalloped oysters.

Cake, a little stale, may be used instead of bread for a pudding, when less sugar is required than for a bread pudding, as the cake is already sweet. It will also make an excellent Tipsy-Parson (see rule).

Crackers, which have become soft by being kept, can be freshened and made crisp by putting them in the oven a few minutes. Cracker crumbs can be used for the same purposes as bread crumbs.

Drippings, — the skimmings of roast-beef gravy, or of soup stock before vegetables are added, or of the water in which corned beef has been boiled, — can be used in place of lard or cooking-butter. The rem-

nants of the fat of roast beef may be melted in the oven, and all these will serve as well for gingerbread and frying purposes as more expensive shortening. The dripping should be heated, and all carefully strained, taking care that it be not scorched. It is doubtful economy to save mutton fat, the taste of which is easily detected and disagreeable to many; or ham fat, which is liable to be smoky, unless for soap-grease.

FOR CLEANSING PURPOSES.

A can of lye should always stand beside the soap-dish. It must be used with care, as it will burn anything it touches, if strong. Dissolve it in hot water, and wash the sink with it every day or two. It will remove grease and other obstructions from the pipes, and keep them clear. If your pots and pans have been left rough and greasy by the last "hired girl," they can be made smooth and clean by a few hours' soaking in lye water.

A bottle of ammonia (reduced one half) is handy to have in the kitchen to remove obdurate spots from the floor, the kitchen table, or the sink shelves. Keep it out of the way of the children. A table-spoonful or two, added to a pail of water, will assist a great deal in cleaning paint, and is better than soap for cleaning glass.

Oxalic acid dissolved in water will clean your copper boiler. It is a deadly poison, and if you have a servant that cannot be trusted to keep it away from the food and the children, it is better to use salt and vinegar, which will answer very well.

The dishes are the most significant symbol of the housekeeping. That they may be smooth, clean, and shining there must be plenty of hot water; an abundance of clean towels, coarse and fine; a dish-cloth; a handled dish-mop for pitchers, etc.; an iron dish-cloth for pots and kettles.

The towels and dish-cloths should be washed and perfectly dried, in the open air if possible, after each using, that no musty smell may cling to the dishes after they are wiped.

All tin or iron-ware should be thoroughly dried on the back of the range before being set away.

Cleaning and dusting cloths should be regularly washed and taken care of. This is a hard saying, where it is to be done by the average servant, who thinks it doesn't pay to wash old rags, and who never knows what becomes of them after they are used.

Dusting cloths that are neatly hemmed stand a chance of turning up again after the wash. Cheese cloth, which can be bought at three or four cents a yard, makes good dusters.

SERVANTS.

A HOUSEKEEPING manual would probably be considered incomplete, without some remarks in regard to the management of servants.

To give peremptory directions for the treatment of servants, seems almost as absurd as to lay down rules for the bringing up of children. In most of the experiences of life, general rules fail to meet particular cases, and then the only appeal is to good sense and judgment.

Each servant requires different management, and every mistress is adapted to a different sort of government, as human nature varies in the kitchen and in the parlor.

Both mistresses and servants have their rights and their grievances, and both have had their champions, and a great many foolish things have been said on both sides. A good deal depends upon the point of view. Few servants find their ideal "place," and few women a perfect servant.

Many instances could be cited of the total depravity and selfishness of the representative "domestic"; on

the other hand, those who employ her do not always set the example that should be expected from their superior advantages.

Culture and good breeding demand a higher plane of conduct than ignorance. *Noblesse oblige.*

If I were to give only one rule to the mistress of a house, it would be, — *Keep the reins.*

If that is done, all else follows easily. Enforce authority, however, as gently as may be, and with as few words. It is beneath the dignity of a lady to bandy words with a servant. An impertinent maid implies a weak mistress. Insubordination in the ranks usually indicates some fault in the command.

"Why did you leave your last place?" I inquired of an applicant for service.

"The lady said I was sassy to her, ma'am."

"Were you?"

"Yes, ma'am; but she was sassy to me first."

One of Goethe's heroines, who won hearts by her housewifely qualities, says, "The ground of all true housekeeping is to watch the servants with a falcon's eye."

This is doubtless true ideally, but in this age and country of independent labor must be taken with limitations. All housekeepers have seen times when poor help was better than none, and they could not afford to be too exacting. Therefore, "watch with a

falcon's eye" if you will, but learn also what *not to see*. That requires more tact and patience than the strictest watching.

Finally, a sensible woman will do her duty to herself and her household by studying how to secure the best service her help is capable of giving, and a right-minded one will do her duty towards her servants by treating them with all the consideration they deserve. This covers the whole ground.

If a woman be neither sensible nor right-minded, it is useless to appeal to her interest or her conscience; and a set of rules "as long as the moral law" would be of no advantage to her.

MRS. SHILLABER'S COOK-BOOK.

BREAD.

"Good bread essential is to every feast;
First in preferment, though pretentious least.
It rests in flaky whiteness on the board,
With healthful attributes, and pleasure stored;
Contesting not the palm with viands rare,
But sought, their meed of excellence to share;
Humble in guise, with province very small,
And yet with princely dishes peer of all."

DIRECTIONS REGARDING BREAD.

The first requisite for good bread is good flour; the second, good yeast; the third, patience.

The housewife can, if she wishes, make her own yeast, and will find directions for so doing. But good yeast can be easily procured in liquid or compressed form, which is perfectly reliable when fresh. Any good yeast will make good bread; and if cooks com-

NOTE. — By the term *cup* is meant an old-fashioned teacup, which is equivalent to a modern teacup heaped full or a scant coffee-cup. It measures half a pint, and is about the same as an ordinary tumblerful.

plain of having no luck in making bread, it must argue some want of pains or of understanding.

A cup of liquid yeast is equivalent to half a cake of compressed yeast.

Bread should be made up warm; but the yeast should never be scalded, as that would take away its "liveliness."

Good materials, careful mixing, and long kneading will always secure good bread. Home-made bread is much more satisfying and cheaper than bakers' bread, and one does not tire of it. A cook cannot acquire a more valuable accomplishment than that of making good bread. It is "the staff of life."

HOME-BREWED YEAST (without hops).

Potatoes (boiled and grated)	four large ones.
Sugar	one-half cup.
Salt	one-half cup.
Yeast	one cup.

Mix the potatoes, sugar, and salt, and pour over them a quart of boiling water. This will make quite a thick mixture. Add about a pint of cold water, to thin it to the right consistency. When lukewarm, add the yeast. Set it in a warm place to rise. When risen, put it in a glass jar, which must be perfectly sweet. Keep in a cool place.

When it becomes watery, and has a strong, sour

smell, it is unfit for use, and a fresh supply should be made.

HOME-BREWED YEAST (No. 2).

Potatoes . . . . . four.
Hops . . . . . one ounce.
Salt . . . . . one teaspoonful.
Flour . . . . . four tablespoonfuls.
Sugar . . . . . one tablespoonful.
Yeast . . . . . one cup,
or
Compressed yeast . . . . . one cake.

Boil and mash the potatoes, and mix with the flour, sugar, and salt. Pour over this two quarts of boiling water; stir, and put it aside to cool. Steep the hops in a pint of water; strain them. When blood warm, mix all the ingredients, and set in a warm place to rise. When it begins to work, pour it into a stone jug and cork tightly, and keep it in a cool place. For four moderate sized loaves of bread, one cup of home-brewed is sufficient.

POTATO YEAST.

Potatoes (boiled and grated) . . . . . one cup.
Salt . . . . . one tablespoonful.
Sugar . . . . . one-half cup.
Yeast . . . . . one-half cup.
Hops . . . . . a pinch.

Boil the hops in a little water; strain, and pour over the potatoes; salt and sugar. Add enough water to make two quarts. Put on the stove until it comes to a boil. Then set it away till it is milk warm, when add the yeast. Set it in a warm place to rise. Keep in a clean vessel in a cool place.

These three rules are all reliable, and differ but little in method or quantity.

WHITE BREAD.

Have ready two quarts of sifted flour; then scald one quart of milk; dissolve in this one tablespoonful of butter or lard, two tablespoonfuls of sugar, and a little salt. Dissolve a cake of compressed yeast in a little lukewarm water; add it to the milk when partly cooled. Stir this gradually into the flour. Knead twenty minutes. Cover with a clean bread towel, and set to rise. If set at night, it will be risen in the morning, and should have another thorough kneading, and then be put into the pans to rise again. This quantity will make two good-sized loaves and a pan of biscuits. The loaves will require about three-quarters of an hour to bake. The biscuits should bake in from twenty minutes to half an hour. This bread can be made up with all or part water instead of milk, and is as good as any bread mixed with water. It can be sweetened more if desired.

GRAHAM BREAD.

Milk or Water	one pint.
Yeast	one-half cup.
Sugar	one-half cup.
Wheat flour	one pint.
Graham flour	one pint.
Salt	one teaspoonful.

Stir the yeast into the water (or milk), which must be blood warm. Sift the white flour into your kneading-bowl. Add the water (or milk) and yeast gradually. Stir until smooth. Let it rise over night in a moderately warm place. In the morning add the salt and sugar and Graham flour — the latter gradually. Beat well, and let it rise in two baking-pans an hour. It should bake in an hour. If the crust bakes too hard, cover it with a clean, damp towel, and put another dry towel outside of it. This will serve for white bread also, and will soften the crust. Take the loaf from the pan as soon as done and stand it on the side till cool. When perfectly cool, put it in a clean, dry, tin box, or stone jar, with tight cover. The bread-box must be examined often, in summer especially, to see that it is sweet, and that the bread is not allowed to accumulate and become mouldy.

GRAHAM BREAD.

Graham flour	sufficient for the batter.
White flour	four cups.
Yeast	one cup,
or	
Compressed yeast	one-half cake.
Salt	one teaspoonful.
Water (warm)	one quart.
Indian meal	one cup.
Sugar	one cup.
Soda	two teaspoonfuls (scant).

Make a sponge at night of the water (which must be warm), the white flour, yeast, and salt.

In the morning, when the sponge is light, add the Indian meal, sugar, and the soda dissolved in a little boiling water.

Then scatter in gradually as much Graham flour as you can possibly stir in smooth, and put the dough in pans to rise. This will make two good loaves.

PARKER HOUSE ROLLS.

Make a hole in the centre of two quarts of flour. Sift into it half a cup of white sugar; add a pint of cold boiled milk; a little salt; lard size of half an egg; a teacup of yeast, or half a yeast cake dissolved in lukewarm water. Let it stand over night without stirring. In the morning, stir all together, knead fifteen minutes, and let it rise again till noon.

Roll out thin, cut into cakes, butter one-half, fold over, let it rise two hours, and bake.

ROLLS.

Milk	one quart.
Eggs	four.
Sugar	one tablespoonful.
Butter	one-half cup.
Compressed yeast	half of a cake.
Salt	one-half teaspoonful.
Soda	one-half teaspoonful.

Warm the milk sufficiently to melt the butter, add the eggs beaten light, enough flour to make a stiff sponge, then the yeast dissolved in a little lukewarm water. In the morning, add the salt, the soda dissolved in a little boiling water, and as much flour as is needed to mould it easily. Roll out and cut into biscuit, and let them stand for about an hour. They should rise to about twice their original size.

Bake in a quick oven.

This dough will serve for waffles, muffins, or griddle cakes.

FRENCH ROLLS.

Flour	two quarts.
Butter	size of an egg.
Milk	one pint.
Sugar	two tablespoonfuls.
Yeast	four tablespoonfuls, or one-fourth of a yeast cake.
Salt	a little.

Scald the milk, and add all the ingredients but the flour and yeast. When cool, add the yeast and pour the mixture into the flour, but do not stir it. If made up in the morning, let it rise until noon; then mix all together with a knife, and let it stand till two hours before tea-time; then roll thin, cut in rounds, butter one-half, and fold them together. If made at night for breakfast, they must not be set in too warm a place, or they will rise too much before morning. They should have at least two hours for the second rising. Bake in a quick oven.

SNOW ROLLS.

Milk . . . . . one pint.
Sugar . . . . . one-half cup.
Butter or lard . . . . . one-half cup.
Flour . . . . . to make a soft dough.
Yeast . . . . one-half cup, or one-fourth of yeast cake.
Salt . . . . . a little.

Mix, and bake as in French rolls.

GRAHAM GEMS.

Graham flour . . . . . two cups.
Sour milk . . . . . one and two-thirds cups.
Butter . . . . . one teaspoonful.
Soda . . . . . one teaspoonful.
Molasses . . . . . one tablespoonful.
Salt . . . . . a little.

Dissolve the soda in a portion of the milk and melt the butter. Mix, and bake in gem pans.

RAISED GRAHAM MUFFINS.

Flour	one cup.
Molasses	two-thirds of cup.
Compressed yeast	one-half cake.
Water	one quart.
Butter	a teaspoonful.
Graham flour	sufficient for a stiff batter.

Melt the butter, mix, and raise over night.

WHITE RAISED MUFFINS.

Milk	one pint.
Sugar	two tablespoonfuls.
Butter	size of an egg.
Egg	one.
Compressed yeast	one-quarter of a cake, or one-half cup.
Flour	sufficient for a stiff batter.

Warm the milk, melt the butter in it, add the other ingredients. The yeast must not be added till the batter is cool. Raise over night. Bake in muffin rings or pans.

BREAKFAST GEMS.

Flour	three cups.
Milk	two cups.
Sugar	one-quarter cup.

Egg	one.
Cream of tartar	two teaspoonfuls.
Soda	one teaspoonful.
Salt	a little.

Sift the flour and cream of tartar together; dissolve the soda in a little of the milk, and add it after the other ingredients are mixed. Bake in a quick oven.

WHITE MUFFINS.

Flour	two and one-half cups.
Milk	one pint.
Baking-powder	two teaspoonfuls.
Egg	one.
Salt	a little.

Mix the baking-powder with the flour; add the milk gradually to avoid lumps; then the egg and salt. Bake in muffin pans.

CREAM MUFFINS.

Flour	one pint.
Salt	one-half teaspoonful.
Baking-powder	one and a half teaspoonfuls.
Eggs	two.
Cream	three-quarters cup.

Mix well together the salt, flour, and baking-powder. Beat the yolks of the eggs thoroughly, to which add the cream. Stir all together and add the whites,

which must be beaten stiff, last. Bake in muffin pans. Serve hot.

ANGIE'S JOHNNIE CAKE.

Indian meal . . . . . two-thirds of a quart.
Flour . . . . . one-third of a quart.
Egg . . . . . one.
Molasses . . . . . one tablespoonful.
Baking-powder . . . . . two teaspoonfuls.

Mix with lukewarm water to a thin batter, and cook at once.

CORN MUFFINS.

Indian meal . . . . . one pint.
Eggs . . . . . three.
Lard or butter . . . . . one tablespoonful.
Boiling water . . . . . one and one-quarter pints.
Salt . . . . . a little.

Mix the lard with the sifted meal; pour the boiling water over it. Stir until lukewarm; add the eggs well beaten, and the salt. Bake in gem pans.

SQUASH CAKES.

Squash (sifted) . . . . . one-half pint.
Butter (melted) . . . . . one tablespoonful.
Milk . . . . . one-half cup.
Flour . . . . . three cups.
Salt . . . . . a little.
Yeast cake . . . . . one-quarter of one.

Raise them over night, and bake in gem pans.

RICE GEMS.

Boiled rice	two cups.
Milk	four cups.
Eggs	three.
Cream of tartar	two teaspoonfuls.
Soda	one teaspoonful.
Sugar	a little.
Salt	a little.
Flour	sufficient to make a medium stiff batter.

Bake in a gem pan. This will make thirty gems.

RYE MUFFINS.

Rye flour	three cups.
Sour milk	three cups.
White flour	one and a half cups.
Soda	one teaspoonful.
Sugar	four tablespoonfuls.

This may be made with sweet milk, when two teaspoonfuls of cream of tartar should be added to the flour.

WAFFLES.

Milk	one pint.
Eggs	four.
Yeast	one large tablespoonful.
Butter	one large tablespoonful.
Flour	one-quarter pound.
Salt	a little.

Warm half the milk till it will melt the butter. Beat the eggs, and mix them with the cold milk; then stir in the flour, add the salt, and mix with the warm milk and butter; add the yeast, and set in a warm place to rise over night. Cook on *hot* waffle irons.

YEAST-POWDER BISCUIT.

Flour	one quart.
Baking-powder	three teaspoonfuls.
Salt	one teaspoonful.

Sift all together; add milk enough to moisten. The dough should be quite soft. Roll an inch thick; cut into cakes and bake. Twenty minutes in a quick oven should be sufficient. A teaspoonful of shortening may be added to the dry flour.

TEA BISCUIT.

Flour	one quart.
Baking-powder	three and a half teaspoonfuls.
Lard	one-half tablespoonful.
Butter	one-half tablespoonful.
Salt	one-half teaspoonful.
Milk	sufficient to moisten the above.

Sift the yeast powder and flour into a bowl. Rub into them the butter and lard, add the salt, and soften with sweet milk. Roll out the dough, cut into cakes, and bake in a quick oven about ten minutes.

POP-OVERS.

Milk	two cups.
Flour	two cups a little heaped.
Eggs	two.
Sugar	one tablespoonful, heaped.
Butter	one teaspoonful.
Nutmeg	one-quarter of one.
Salt	one-quarter teaspoonful.

Pour the milk upon the flour gradually to avoid lumps. Add the eggs well beaten, and melted butter; then the sugar, spice, and salt. Beat very light. Bake in cups or muffin pans twenty minutes in a quick oven. These may be eaten with a hot sauce as a dessert. If made rightly, they are "as light as a feather," and delicious.

BOSTON BROWN BREAD (mixed with milk, and steamed).

Indian or corn meal	two cups.
Rye meal or flour	one cup.
Milk	one pint.
Molasses	one-half cup.
Soda	one even teaspoonful.
Salt	one teaspoonful.

Mix the meal and flour. Add the milk gradually to avoid lumps. Add the molasses and salt. Dissolve the soda in two tablespoonfuls of hot water

and add it, stirring very fast. Steam five or six hours in a well-greased double kettle.

Sour milk may be used, in which case a half-teaspoonful more of soda should be added.

STEAMED BROWN BREAD (with water).

Indian meal	two and one-half cups.
Rye meal	two cups.
Flour	one cup.
Molasses	one cup.
Soda	one teaspoonful.
Salt	one teaspoonful.

Mix with warm water; steam three or four hours. The batter should be quite stiff.

BAKED BROWN BREAD (with water).

Indian meal	five cups.
Rye meal	five cups.
Molasses	one cup.
Soda	one teaspoonful.
Salt	one teaspoonful.

Mix with lukewarm water, and bake three or four hours in a deep pot or pan.

GRAHAM BROWN BREAD (steamed and baked).

Graham flour	two and one-half cups.
Indian meal	two and one-half cups.
Wheat flour	one-half a cup.

Molasses	one cup.
Soda	one teaspoonful.
Salt	one teaspoonful.
Sweet milk	three cups.
Boiling water	one cup.

First mix all the ingredients except the boiling water; add this just before putting into the steamer, stirring rapidly.

Steam three hours and bake two hours.

It is exceedingly difficult in some localities to get really good rye meal for making the "Boston Brown Bread." Graham flour substituted for the rye meal, and used after this receipt, has given most satisfactory results, and is considered by many far superior to the rye and Indian bread of our grandmothers.

BREAKFAST DISHES.

"Lucky art thou who canst eat the simple fare."

OAT MEAL.

Moisten the oat meal in cold water; then put it to cook in a double kettle, in boiling water — four times as much water as meal. After it has cooked an hour, salt it. About half a teaspoonful of salt to a pint of meal will suit most persons. Cook it for another hour, adding more water if required. This may be eaten with milk and sugar, or, when cold, may be cut in slices and fried.

All articles which burn easily should he cooked in a double kettle, or in a tin pail set in a kettle of water. They do not need to be watched and stirred so constantly as when the vessel stands directly upon the stove.

Prepared oat meal will cook in a much shorter time, but *not* in ten minutes, as is sometimes claimed for it. The best rule for all kinds is, "Cook until done."

CRACKED WHEAT.

Cracked wheat may be cooked in precisely the same way as oat meal, and both may be turned into a dish wet with cold water, and when cold, sliced and fried in a buttered frying-pan till brown, for variety.

HOMINY.

Wash carefully; stir into twice the quantity of boiling water. Salt while cooking. Boil till done, which will not be in less than an hour. If cooked in a double kettle, it will take longer.

HOMINY CROQUETTES.

Hominy	about a pint.
Eggs	two.
Salt	a little.
Baking-powder	one teaspoonful.

Boil the hominy three hours, or until well done. Beat the eggs thoroughly; mix all together; form into balls; and fry in hot lard, the same as you would doughnuts.

BUCKWHEAT CAKES.

Make a smooth, thin batter of buckwheat and warm water. For a quart of water allow a teaspoonful of salt and a gill of yeast, or a small quarter of a yeast cake. Add these to the batter and let it rise over night. In the morning add a quarter of a tea-

spoonful of saleratus. Fry on a griddle, which should be greased just enough to keep the cakes from sticking. Turn with a fritter-turner. A little flour can be used with the buckwheat if desired, and one or two spoonfuls of molasses added.

WHITE GRIDDLE CAKES.

Make a thin batter of flour and sour milk. Add an egg, a teaspoonful of salt, and one of saleratus. A spoonful of Indian meal is considered by some to be an improvement to this batter. Fry the same as Buckwheat cakes. Try a spoonful of the batter to see if it is of the right consistency. The egg can be omitted.

Prepared buckwheat and prepared white flour may be purchased, that can be stirred up and cooked at once without any added ingredient.

INDIAN MEAL CAKES.

Make a batter as for white flour griddle cakes, substituting Indian meal for flour. A spoonful of white flour may be added to this batter.

HASTY PUDDING.

Into boiling water stir very gradually sufficient Indian meal to make it quite thick. The meal must be added with the left hand, and stirred in constantly with the right until it is of the right consistency.

Then set it on the back of the range where it will cook slowly twenty minutes, stirring occasionally. Salt it while cooking. Turn it into a dish which has been wet with cold water. This may be eaten warm with milk, but a better way is to cut it into slices, after it has cooled, and brown it nicely on both sides in a well-greased spider. Serve hot with molasses.

FRIED BREAD.

Dip thin slices of stale bread in beaten eggs which have been salted a little, and fry until brown in hot fat — butter is best.

This may be cut in cubes and placed in the bottom of the soup tureen, and the soup poured upon it.

CREAM TOAST.

Milk . . . . . one pint.
Salt . . . . . one-half teaspoonful.
Butter . . . . . one-half cup.
Flour . . . . . one tablespoonful.

Boil the milk, add the flour smoothed in a little cold milk. Stir it until it thickens. Add the butter, stir it until it melts; add the salt. Dip slices of nicely browned toast, one by one, into this cream. When they are well soaked, put them into a dish, pour the cream over them, cover, and serve hot.

WATER TOAST.

Boiling water	one pint.
Flour	one tablespoonful
Butter	one scant cup.
Salt	one-half teaspoonful.

Smooth the flour in cold water; stir it into the boiling water till it thickens. Add the butter, stirring till it is melted; then the salt, and pour over the toast. Serve hot in a covered dish.

BOILED BISCUIT.

Soak half a dozen nice, fresh pilot biscuit in water a little salted, half an hour. Steam them in a perforated steamer till thoroughly heated through.

Stir half a cup of butter into them till it is melted; salt to taste, and serve hot.

SPLIT PEAS (boiled).

Wash a cupful of split peas. Put them to soak over night in twice the quantity of water that will cover them. In the morning boil them till they are soft and the water is nearly boiled away. Season with salt, and melt a tablespoonful of butter in them. Turn into a mould wet with cold water. When cold, they can be turned out into a platter and cut into slices like cheese.

Instead of the butter, a slice of pork may be boiled with the peas, if pork is liked.

This makes a nice side-dish for luncheon or tea.

SOUPS.

Gilbert Stuart was asked by one of his admirers, and perhaps imitators, how he mixed his colors. His reply was, "According to my taste," which was equivalent to saying that no artist could give an exact rule for mixing colors.

In cooking, as in other fine arts, no exact rule can be given for many mixtures. In soups, more than in most things, the taste must guide. "What is one's meat is another's poison," and all cooks must discover the taste of those to whom they have to cater, and govern themselves accordingly.

Beef furnishes a good foundation for soup stock. It should be put on in cold water, about two quarts to the pound, and boiled slowly. After it comes to a boil, add a cup of cold water, and skim it carefully. Soup should be boiled the day before it is to be used, that it may have time to cool, so that all the fat can be removed. The soup may be varied each day by different thickening and seasoning. Vegetables to suit the taste may be added, and it may be thickened

with vermicelli or spagetthi, which require fifteen minutes to boil; or rice, which should boil in half an hour; or barley, which requires from three-quarters of an hour to an hour. Strained tomato sauce, or a few spoonfuls of tomato ketchup, may be added to the soup just before serving, for an occasional change.

It is a good idea to keep a pot of soup stock on hand, if one wishes to make the most of remnants. The bits of meat that are less palatable than the rest — as the flank end of beefsteak, and the remnants of roast meat — can be boiled down and added to the stock. The pot should be kept in a cool place, and emptied, cleansed and renewed often. The meat for stock should not be allowed to stand upon the stove after it has boiled sufficiently to extract the juices, but should be strained and cooled at once. Take care that no tainted bit of meat finds its way to the soup pot, as it would render the whole unwholesome and unpalatable.

CONSOMMÉ.

This will furnish a clear stock for almost any soup. It may be made of beef, or of veal, or of fowl, or of all these.

It will be whiter if fowl and veal only are used. There should be about a quart of water to a pound of meat, and it should cook slowly and a long time. It should be well strained, and may be extended by

adding water, and seasoned by the addition of vegetables, herbs, and spices according to need.

All soups should be carefully skimmed, and all the fat removed. To make it quite free from grease, strain it through a flannel bag, which should be kept for the purpose, and carefully cleansed after each using.

If one wishes to take the trouble, clear soups may be colored by adding a little caramel, which is burnt sugar stirred into boiling water till clear.

VEGETABLE SOUP.

Put a large shin-bone of beef and a knuckle of veal into a pot. Cover with cold water. Add salt and two large onions, and boil together three or four hours. Then strain, and add a carrot, a turnip, and an onion, and three large tomatoes chopped fine; also celery and parsley. Boil half an hour longer; then thicken with browned flour. A cup of rich milk or cream put into the soup tureen before the soup is poured in improves it. In summer, it may be thickened with rice, instead of the browned flour, and a handful of lima beans and the corn cut from one or two ears, or a cupful of green peas, may be added.

RICE SOUP.

An excellent rice soup is made by boiling five cents' worth of soup-greens (chopped carrot, celery

leaves, parsley, a leek, and a tomato) in a saucepan with a little water, a tablespoonful of rice, and tablespoonful of butter. Just before serving-time, remove the vegetables, and pour two quarts of hot soup stock into the saucepan. Boil up once.

CREAM OF RICE SOUP.

Soup stock	two quarts.
Milk	one quart.
Rice	one cup.
Onion	one.

Cook all together very slowly two hours, and strain. Serve very hot.

POTATO SOUP.

Potatoes, large	twelve.
Onions	two.
Carrot	one.
Soup celery	one small bunch.

Boil these together two hours. Then strain through a colander, and return to the fire. Melt a quarter of a cup of butter in a frying-pan, and stir into it while still over the fire a cup of flour, dry. Add this to the soup. Serve hot.

POTATO SOUP (Western Style).

For two quarts of soup, peel and slice a quart of potatoes, and three large white onions. Put them over the fire in sufficient boiling water to cover

them, with a teaspoonful of salt, and a tablespoonful of butter, and boil them until they can be rubbed through a sieve with a potato-masher. Meantime, rub to a smooth paste a heaping teaspoonful each of flour and butter. After the potatoes have been rubbed through a sieve, put them again over the fire, with two quarts of hot milk, the flour and butter rubbed together, and salt and pepper to taste. Stir the soup until it boils; let it boil two or three minutes, and serve it with small dice of toasted bread.

TOMATO SOUP.

Soup stock . . . . . two quarts.
Tomatoes . . . . . two quarts.
Onions . . . . . one.

Boil, strain, and thicken with browned flour. Add two teaspoonfuls of sugar; salt and pepper to taste.

MOCK BISQUE SOUP.

Tomatoes . . . . . one can.
Milk . . . . . three pints.
Corn starch . . . . . two even tablespoonfuls.
Butter . . . . . size of an egg.
Soda . . . . . one-half teaspoonful.

Heat the tomato, and add the soda. Reserve sufficient cold milk to smooth the corn starch. Boil the rest of the milk, and add the corn starch, then the tomato and butter. Season with salt and pepper to

suit the taste. Boil all together a moment, and serve immediately. This is easily made and very nice.

PEA SOUP.

Split peas . . . . . one pint.
Corned beef or pork . . . . . one pound.
Carrot . . . . . one.
Turnip . . . . . one.
Onion . . . . . one.
Celery . . . . . one tablespoonful,
or
Celery leaves . . . . . a handful.

Soak the peas over night. In the morning boil them with the meat for three hours, hard.

Add the chopped vegetables, and boil one hour more. Strain and season.

Pour the soup over two thin slices of toast, which must be cut up like dice and placed in the bottom of the tureen.

CLAM SOUP.

Clams; cold water, one quart to a dozen clams.

Chop the clams, which should be large and plump, very fine. Put the clams, with their liquor and a quart of cold water for every dozen clams, upon the fire in a perfectly clean vessel, and let them simmer gently, but not boil, for about an hour and a half.

The clams should be so well cooked that you seem to have only a thick broth.

Season to taste, and pour into a tureen in which a few slices of well-browned toast have been placed.

If desired, an egg and a cup of milk may be added for every two dozen clams. The egg should be thoroughly beaten, and the milk added to it gradually; then, after the soup is removed from the fire, they may be stirred into it.

LOBSTER SOUP.

Put one quart of milk on to boil; put one large tablespoonful butter in a saucepan. When bubbling, add two heaping tablespoonfuls flour; then add the boiled milk gradually; season highly with pepper and salt; boil fifteen or twenty minutes. Dry the coral in the oven, and rub through a strainer into milk until it has a pink color; then add the meat chopped fine; cook five minutes.

If you wish, you can strain it before serving. The shell can be boiled in the milk.

OYSTER SOUP.

Set the liquor of a quart of oysters on the fire. If there is not sufficient liquor for the amount of soup you wish, add water. Skim it carefully, and add three or four stalks of chopped celery. After it has boiled a few minutes, add a quart of milk. When this boils, thicken with a tablespoonful of butter smoothed in two tablespoonfuls of flour. Add the oysters, boil a

few minutes, season with salt and pepper, and serve at once. Some cooks chop the oysters for oyster soup.

GREEN PEA SOUP.

Cover a quart of green peas with water. Add a small onion, and boil until the peas are soft. Mash, and add a pint of soup stock, or water. Put two tablespoonfuls of butter in a saucepan; when bubbling, add one tablespoonful of flour, and pour in gradually one cup of boiling milk. Add a cupful of cream or rich milk. Season with salt and pepper. Boil up once; strain and serve. A cup of whipped cream added the last thing is an improvement.

CREAM PEA SOUP.

Soak a pint of split peas over night in a gallon or more of water. In the morning place on the stove in a kettle, using the same water. Add a small piece of pork and a good-sized onion. Boil two or three hours, till the peas are soft. Strain through a colander. Add a quart of milk or a pint of cream, and salt and pepper to suit the taste. Set it back on the fire, and let it come to a boil, and serve immediately.

MILK SOUP.

Milk	one quart.
Water	one pint.
Butter	one tablespoonful.
Egg	one.
Flour	one cup.

Boil the water, milk, and butter together. Beat the egg, and stir it into the flour. Then rub together between the hands, until it is in little lumps or shreds. Scatter slowly into the boiling soup, and let all boil five minutes. This is a delicious soup, and easily made, but care must be taken not to allow it to burn. All milk soups scorch easily.

JULIENNE SOUP.

Take two carrots, two onions, two turnips, and cut into thin strips. Put them in a saucepan, with a piece of butter, over a slow fire. Stir gently till the vegetables begin to brown. Then add three pints of consommé or clear soup stock. Boil slowly for an hour. A few minutes before serving, a few leaves of lettuce or cabbage, and a tablespoonful of boiled green peas may be added.

BEEF BOUILLON.

To six pounds of solid beef, — a piece of the round is preferable, — put four quarts of cold water. Set it where it will boil slowly till the water is reduced one-half. Skim carefully. Set it away to cool, and when it is cold take off all the fat. Strain it, and season with salt and pepper. Boil up again, and strain it again. A flannel cloth is the best strainer, if you wish to remove every grain of fat.

WHITE SOUP.

Boil a knuckle of veal to shreds. Strain it. Add to the liquid a quarter of a pound of vermicelli; a few blades of mace, or a quarter of a teaspoonful of powdered mace; and the grated rind of one lemon, if you wish. Just before serving, add half a pint of cream or milk, and boil up once.

ASPARAGUS SOUP.

Wash a bunch of asparagus; boil the green stalks in salt and water till tender; then put them in cold water for a moment. Put into a saucepan a large tablespoonful of butter, two heaping ones of flour; add three cups of soup stock, the same of cream or milk, and the asparagus. Salt to taste; stir till it boils. Strain it, put it on the fire again, add a tablespoonful of butter, and serve.

OX-TAIL SOUP.

Clean two ox-tails thoroughly; cut into short pieces, and proceed as in any beef soup. Add soup vegetables, season, and thicken with rice or barley.

CLAM SOUP.

Chop fifty clams. Boil them in their own liquor and a cup of water, slowly, for an hour. Boil a quart of milk, add butter the size of an egg, and a little pepper. Roll four crackers, and add to the clams a

few minutes before taking up. Pour the clams into the tureen, add the milk, and mix thoroughly.

TURKEY SOUP.

A very good soup can be made from the remnants of a turkey. Flavor with celery and parsley, and add tomato and rice. Season with pepper and salt.

THICKENING FOR SOUPS.

Noodles.

Add gradually to two or three eggs (not beaten) sufficient flour to make a very stiff batter. When too stiff to stir with a spoon, mould with the hands.

Cut the dough in two. If there are any small holes in it, mould it still longer, until it is entirely smooth.

Roll out very thin, and leave the paste on the moulding-board till perfectly dry; or it may be spread upon a clean cloth to dry.

When dry, cut into narrow strips. These require about five minutes to boil, and are excellent to thicken soups. They may also be boiled in salted water, to eat with meat, when squares of fried bread may be spread over the top, after they are put in the dish in which they are to be served.

Grated Noodles.

Make a dough as for noodles. Roll into a ball while moist, and grate through a coarse grater. Set

the crumbs away to dry. They can be kept for a long time, and should be added to the soup about five minutes before serving.

Egg-thickening for Soup.

Rub an egg into two teaspoonfuls of flour till smooth. Pour this slowly into the soup just before serving, stirring all the time.

Another.

Mix smoothly two eggs and five tablespoonfuls of flour. Add two tablespoonfuls of milk. Dip a spoon into the soup, then into the thickening, taking out smooth spoonfuls, which drop into the soup.

Cracker Balls.

Cream a tablespoonful of butter; add one egg, not beaten, then two crackers rolled into fine crumbs. Shape into small balls. Drop them into the soup, and boil five minutes.

With soup serve sea-foam, or other delicate crackers, or toasted bread cut up into cubes, or cubes of bread fried in hot fat, like doughnuts.

Dried Green Peas.

These may be soaked over night in cold water, and boiled with the soup, which should be strained before serving, as the skins of dried peas are tough and unpalatable.

Do not serve the same kind of soup day after day. Variety is better than richness.

FISH.

"Fresh from sea or shore,
Freshet or purling brook."

BOILED FISH.

A solid piece of halibut, or a whole small fish — cod, bass, etc. — may be cooked as follows: —

Clean the fish by putting it in warm water, and scraping the skin thoroughly. You will be surprised to see how much grease and slime the warm water will remove. Then place it in cold water, with a little salt in it. Let it stand a few minutes, rinse in cold fresh water, and wipe dry. Tie it up in a floured cloth, put it into cold water with a tablespoonful of salt in it, and set it on the fire. As soon as it comes to a boil, move it back where it will boil slowly for half an hour (fifteen minutes longer for halibut). This will be sufficient time for a piece weighing five pounds. Boil five minutes longer for every additional pound. If it boils rapidly, it will break, and not look as well when served. Slip it out of the cloth carefully, upon the platter. Remove as

much of the skin as you can, garnish with parsley or slices of lemon, and serve with drawn butter, or some other nice fish sauce.

BOILED SALMON.

Salmon requires more boiling and more salt than other fish, and is very unwholesome if not thoroughly cooked. Proceed as with other boiled fish, only boil it twenty minutes for every pound. Skin it carefully before serving.

BROILED FISH, OR SCROD.

Cod, Spanish mackerel, and blue-fish are very nice broiled.

Have the fish split, and the bone removed. Wash, and dry in a cloth. Grease the gridiron well. It should be a wire one that can be turned.

Broil over a good, but not too hot, fire. Put the skin-side down first. It will take from twenty minutes to half an hour to cook, and must be nicely browned, but not scorched.

Salt when half-done, and again when laid in the platter. Spread with butter. Serve hot. Some cooks salt the fish over night, and wash and freshen it in the morning, before broiling.

TO FRY FISH.

When cleaned and dried, dip in Indian meal or flour, and fry in hot pork fat, slowly, till brown. Do

not have too much fat, and do not salt the fish till nearly done, if you wish it to become a nice brown. Cod is a good fish to fry, though many persons prefer haddock, as it is firmer, and does not break as easily as cod.

All small fishes, as smelts, weak fish, and other "pan fish," should be carefully cleaned, and the heads and tails removed. Any nice drippings will do to fry fish in, but pork gives a flavor that drippings do not. Mackerel, before they become fat, are better fried; then they should be broiled.

BAKED FISH.

Clean thoroughly, and dry with a cloth, outside and in. Stuff with slices of buttered bread, sprinkled with salt, pepper, and parsley. Skewer together, flour and salt it, and put it in a baking-pan, on a rack. Put a little hot water in the bottom of the pan. Skewer small slices of pork over the top of the fish. Baste occasionally. If it weighs about three or four pounds, it will require one hour to cook.

May be served with drawn butter, to which pieces of hard boiled eggs, and parsley are added. Garnish with parsley and slices of lemon.

BAKED BLUE-FISH.

Have a medium-sized blue-fish scaled, drawn, and washed. Roll a pound of crackers, not too fine; mix

with them two heaping tablespoonfuls of butter, slightly melted, one teaspoonful each of salt, sweet-marjoram, and summer savory, half a teaspoonful of pepper, and one raw egg, and just enough boiling water to moisten the crumbs. Stuff the fish with this, and lay it in the baking-pan. Put into the pan two tablespoonfuls of butter, a level teaspoonful of salt, two tablespoonfuls of ketchup or any good table sauce, and a pint of hot water.

Put the fish in a hot oven, and baste it every ten minutes. After it has been in the oven half an hour, dredge it all over with flour, and let it brown. Then baste again and dredge again. Repeat the basting and dredging every fifteen minutes, until the fish has been baked an hour, and is nicely browned all over. This may be served with drawn butter sauce, or the gravy in the dripping-pan may be thickened with browned flour.

The stuffing in these two receipts will answer as well for boiled fish.

FISH CHOWDER.

Cut half a pound of larding pork in slices, and fry brown in a deep kettle. Take out the pork, and keep it hot to serve with the chowder. Peel and cut in slices twelve potatoes and three or four onions. Put these in the kettle in layers, alternately with about four pounds of fish cut in pieces. Haddock or the

tail of a cod is best. Sprinkle salt and pepper and dredge a little flour over each layer. Pour in enough boiling water to cover all. Cover the kettle, and boil moderately three-quarters of an hour. Soak half a dozen pilot biscuit a few minutes in cold water, place them over the chowder, add two cups of milk, cover, boil up once and serve.

PICKLED FISH.

Raw fresh fish (shad is the best); salt; pepper (whole); cloves (whole); onion (sliced), half a one; vinegar.

Put a layer of raw fresh fish in the bottom of a stone pot. The pot should be large at the top, as it is easier to remove the fish without breaking. Season with salt, pepper, and cloves, and a little onion. Then put in another layer of fish, to which add seasoning as before. Repeat this till the pot is full. Pour over all sufficient vinegar to cover it. Put it in a lukewarm oven at evening, and leave it until morning. In the morning set it away to cool, and you will have an excellent relish ready for the table without any further preparation.

POTTED SHAD.

Cut one shad through the back; wash and dry. Cut it in small pieces and season with salt, pepper, allspice, cloves, and mace. Pack tight in a stone jar.

Make it tight by putting a paste crust over the top. Cover, and bake in a moderate oven two hours. When taken out of the oven, remove the crust and cover with vinegar.

To be eaten next day.

POTTED MACKEREL.

Small mackerel . . . . . one dozen.
Salt . . . . . half-cup.
Cloves . . . . . one tablespoonful, heaped.
Allspice . . . . . one tablespoonful, heaped.

Clean the mackerel and cut them in halves. Roll each piece in the salt and spices mixed; put into an earthen pot, cover with vinegar, cover close, and bake six hours in a slow oven.

SALT COD BOILED.

Wash the fish in several waters. Soak it over night in cold water. In the morning put it into a kettle in fresh cold water, and let it stand where it will heat and finally come to a simmer, but not boil. This may be served with potatoes, beets, and other vegetables, with a drawn butter sauce or with scraps of pork fried brown.

FISHBALLS.

Prepare the salt fish as in salt cod boiled. Remove the bones and mince the fish; mix it with mashed potatoes fresh boiled — two-thirds potatoes to one-

third fish. Season with butter and pepper; mix till smooth. Moisten with a little milk; add the beaten yolk of an egg, a little melted butter; roll into balls and fry in hot lard, like doughnuts.

FISH OMELET.

Prepare the fish as in salt cod boiled. Take out the bones, mince, season with melted butter, salt, and pepper. Pour over it a pint of milk to a cup of fish. Put it in a frying-pan, and when boiling, thicken with a tablespoonful of flour smoothed in cold milk; add a beaten egg or two, and serve in a covered dish. This, with baked potatoes, makes an excellent breakfast or luncheon dish.

SCALLOPED FISH.

Take any cold boiled fresh fish. Flake it, removing the bones and skin. Melt a small piece of butter in a quart of milk, thicken with four tablespoonfuls of flour dissolved in cold milk, and cook eight minutes. Season this sauce with salt and pepper. Put a layer of the sauce into a nappie or pudding dish; then a layer of fish till all is used, seasoning each layer. Cover with crumbs and bake half an hour.

CODFISH BALLS (Western Style).

Codfish . . . . . one cup.
Mashed potatoes . . . . . two cups.
Eggs . . . . . two.

Scald the fish, as in codfish boiled. Drain and dry it. To one cup of the fish, picked or minced fine, put two cups of mashed potatoes. Cook the potatoes fresh, as cold boiled potatoes will not make delicate fishballs. Beat two eggs thoroughly, and add, mixing well.

Drop the mixture, a spoonful at a time, into boiling lard. Do not try to cook too many at once, as that will cool the lard, and the fish will soak too much grease.

OYSTERS.

Raw oysters at the beginning of a meal are excellent as an appetizer. Serve with a quarter of a lemon, pepper, and salt, for each dish.

STEWED OYSTERS.

Separate the liquor from the oysters. Strain the liquor, and if the oysters are "solid," add as much water as liquor.

Put this upon the fire, and at the same time another saucepan containing milk equal in quantity to the oyster liquor. Let the milk heat upon the back of the stove, but not boil.

When the oyster liquor boils, add the oysters, and let them boil till the beards begin to curl up.

Then add the milk, and let it boil up once. Too long boiling curdles the milk. Season to taste.

Pour the stew into a tureen containing two table-

spoonfuls of fine oyster-cracker crumbs and two tablespoonfuls (more if desired) of butter.

SCALLOPED OYSTERS.

Butter a pudding dish.

Spread cracker crumbs over the bottom; put evenly over this a layer of oysters. Take them from the liquor one by one, with a silver fork (you can thus see if any particles of shell adhere); sprinkle them with salt and pepper.

Spread over these another layer of crumbs, with bits of butter scattered over them; then another layer of oysters seasoned as before; then more crumbs and butter, till all the oysters are used.

Strain the oyster liquor and pour over all. If there is not sufficient liquor to moisten them thoroughly, add a little milk.

Put large pieces of butter on the top, and grate a little nutmeg over it.

The success of this dish depends upon a lavish use of butter and seasoning. It is safe to say that a quart of oysters will require half a cupful of butter, at least.

Bake three-quarters of an hour.

DEVILED OYSTERS.

Oysters, chopped fine . . . . . twenty-five.
Cracker crumbs . . . . . one-half cup.

Melted butter . . . . . one tablespoonful.
Cream . . . . . one cup.
Salt . . . . . to taste.
Pepper, red and black . . . . . to taste.

Mix, and cook fifteen minutes on well buttered oyster shells, putting a large spoonful of the mixture on each shell.

Tin or crockery shells can be obtained at the stores, and are more convenient than the oyster shells.

FRICASSEE OF OYSTERS.

Oysters . . . . . one quart, or twenty-five oysters.
Butter . . . . . size of an egg, or two ounces.
Flour (sifted) . . . . . one tablespoonful.
Eggs . . . . . two.
Salt . . . . . to taste.
Red pepper . . . . . a pinch.
Nutmeg . . . . . one-quarter of one.

Put the oysters on the fire, in their own liquor; the moment they begin to boil, drain the liquor into a hot dish, through a colander, leaving the oysters in the colander.

Put the butter into a saucepan; when it bubbles, sprinkle in the sifted flour. Let it cook a minute without taking color, *stirring it well* all the time, with a wire egg-beater; then add a cup of the oyster liquor, mixing well. Take this from the fire; mix in

the yolks of the eggs, the salt, and red pepper, and nutmeg. A teaspoonful of lemon juice can be added here if desired. Beat all well together, return to the fire to set the eggs, but do not allow it to boil; then put in the oysters.

All the dishes used in the preparation of this must be hot, and the beating done with care, that the cream may be smooth and velvety.

FANCY ROAST.

Boil the oyster liquor; add salt, pepper, and a tablespoonful of butter; then put in the oysters. When done, pour over slices of buttered toast.

FRIED OYSTERS.

Dry the oysters in a towel. Dip each one in beaten egg, then in bread crumbs; repeat the process, and fry in equal quantities of lard and butter.

OYSTER FRITTERS.

Oysters	one pint.
Flour	one pint.
Eggs	two.
Salt	a teaspoonful.
Oyster liquor	a small half-pint.

If there is not sufficient liquor on the oysters, add water. Add the salt to the liquor. Pour this gradually upon the flour till smoothly mixed; then add the eggs, which should be well beaten. Drain and

chop the oysters and add them. Fry in hot fat, a spoonful at a time.

LOBSTER CROQUETTES.

To the meat of two boiled lobsters, chopped fine, add a little pepper, salt, and powdered mace, and a quarter as much bread crumbs as meat. Make into egg-shaped balls, with a little melted butter. Roll in beaten egg, then in cracker crumbs, and fry in butter or nice lard. Serve dry and hot.

STEWED LOBSTER.

Take the lobster from the shell and chop it, but not too fine.

Put it upon the fire in a saucepan, with water enough to nearly cover it, a tablespoonful of butter, a little salt, according to taste, a little pepper, and a pinch of cayenne pepper. Let it stew slowly for ten minutes. Then dredge in a little flour. Let it boil up once; pour in a deep dish, and serve hot.

This is a very nice and wholesome way of preparing lobster.

The juice of a lemon or a tablespoonful of vinegar may be added to this.

SCALLOPED LOBSTER.

Remove the meat of a lobster, and cut it in pieces one-quarter of an inch thick.

Make one cup of thick white sauce with one tablespoonful butter, one heaping of flour, and one cup hot milk; season highly with salt, pepper, lemon juice, and cayenne.

Mix the lobster with the sauce, put it into the shells, cover with buttered crumbs, and brown in the oven. Garnish with the claws and parsley.

SHRIMPS EN COQUILLE.

Pick over carefully one can of shrimps. Make a thick white sauce with one cup of cream or milk, one tablespoonful of butter, and one large tablespoonful of flour; season with salt and pepper, add the shrimps, fill the shells, and cover with cracker crumbs moistened with butter.

The shells in which fish is cooked and served can be obtained at any house-furnishing store. They are of tin or earthen, and are convenient when you wish to bake anything in small quantities.

CLAMS.

To open them, pour boiling water over them, after washing them thoroughly. The shells will then open easily.

CLAM CHOWDER.

Fry a few slices of salt pork in a deep kettle. Remove the pork, and add two quarts of water. Boil layers of sliced potatoes and onions in this

till nearly done. Add the clams, chopped fine; season to taste, and add a few crackers which have been soaked in milk, and a cup of milk. A little butter can be added with the seasoning. There should be sufficient water to cover all.

BOILED CLAMS.

Wash them thoroughly, and boil until the shells are opened. Remove the clams from the shell, and serve them in a covered dish in their own liquor. Provide a small dish of melted butter for each person.

STUFFED CLAMS.

Take equal quantities of finely chopped clams and bread soaked in milk. Season with pepper and parsley. Mix well and add the yolk of one egg.

Put a small piece of butter into a frying-pan. When hot, add a teaspoonful of flour. Stir the clam mixture into this. Brown, and add some tomato sauce.

Fill the clam shells; cover over with fine bread crumbs, and keep warm until served.

CLAM FRITTERS.

Proceed as in rule for oyster fritters, only use more flour for the batter, as clams are more moist than oysters.

SCALLOPS.

Boil them a few moments in their own liquor. Then add a pint of milk (if you have a quart of scallops), and boil about five minutes longer. Thicken with a tablespoonful of flour and the same of butter smoothed together. Boil up once to cook the flour. Season with pepper and salt to taste, and serve.

FRIED SCALLOPS.

Roll the scallops in beaten egg, then in crumbs, as in rule for fried oysters, and fry in a hot buttered spider.

MEATS.

"Let your table smoke
With solid roast or baked; or what the wilds
Yield to the toilsome pleasures of the chase."

TO BOIL MEAT.

Meat should be put into boiling water and boiled steadily but not violently, and skimmed often.

When done, the meat will cleave from the bone.

Liebig says, that "if the flesh be introduced into the boiler when the water is in a state of brisk ebullition, and if the boiling be kept up for a few minutes, and the pot be put in a warm place so that the temperature of the water is kept at 158 to 165 degrees, we have the united conditions for giving to the meat the qualities that best fit it for being eaten."

By this means the meat is both wholesome and palatable, as it keeps all its nourishing properties.

ROAST MEAT.

Meat to be roasted, especially beef, should be put into a very hot oven, so that it will cook quickly upon the outside. The juices are thus retained, which

would simmer out into the dripping-pan if the oven were only moderately warm.

Roasting meat should be thoroughly dredged with flour before being put into the oven, but should not be salted till partly cooked, as salt extracts the juices from raw meat.

Beef should be cooked about ten minutes for every pound if it is to be eaten rare, which is the most healthful way to eat it.

Mutton requires about fifteen minutes to the pound; lamb, a little more, as the latter should never be served rare.

Veal and venison require long roasting. Four or five hours is not too much, and a few slices of salt pork should be skewered over the top. Venison may be wrapped in a crust of pastry, which keeps the juices from escaping. If pork is ever fit to be eaten, it is only when thoroughly done, and should be roasted from three to five hours.

A roasting-pan should be furnished with a rack or grate upon which the meat can be placed. It is thus prevented from becoming "soggy" by soaking in the gravy. It should, however, be basted frequently.

Do not wash roast beef, but scrape it thoroughly and wipe all over with a damp towel, then with a dry one.

BEEFSTEAK.

The best way to cook a steak is to broil it over moderately hot coals, turning often.

But this method has its disadvantages. It causes much smoke, which, if there is no smoke-escape over the range, fills the kitchen and finds its way to the dining-room, besides investing the cook with an aroma suggestive of a ham just from the smoke-house. If the cook happens also to be the "lady of the house," the family will be quite contented with a steak cooked as follows: —

Have the frying-pan hot. Grease the bottom, but leave no surplus fat. Put in the steak, and as soon as it is brown, turn it. Keep turning it every minute or two till the outside is cooked. This will keep in the juices. Then cover it, and let it cook for about three minutes. Turn it, and cook it for three minutes more. If it is not a very thick steak, it will be done sufficiently by this time for those who like a rare-done steak.

If it is turned often at first, and cooked just long enough, it cannot be distinguished from a broiled steak.

POT-PIE.

Boil the meat or fowl till nearly done. Add eight or ten sliced potatoes, a small onion, and pepper and salt to taste.

When the potatoes have boiled ten minutes, put dumplings made like yeast powder biscuit (see rule) over the top of all. Care should be taken that the water does not boil over the dumplings, or they will be heavy. If the kettle contains too much water, remove some of it till the dumplings have risen. The gravy may be returned as it is needed. A cup may be put under the dumplings to keep them above the gravy.

When the dumplings are done, which will be in about twenty minutes, put them on a platter and place them where they will keep warm. Serve the potatoes and meat on another platter. Thicken the gravy, let it boil up, and serve it in a gravy dish.

BAKED MEAT PIE.

Boil the meat — lamb, veal, or poultry — till tender. Line a deep dish with a crust made with about half as much shortening as for pies. Put in the meat, season it well with salt and pepper, pour in the gravy in which the meat was boiled, put a few lumps of butter over it, cover with a thick upper crust, pierced with holes to let the steam escape, and bake till the crust is done. A few slices of pork and an onion may be boiled with the meat, if desired.

POT-ROAST.

Take a solid piece of beef (off the round is preferable), say six or seven pounds. If the meat has not

much fat, put a tablespoonful of drippings into the pot. Take the outside skin off a red onion; but do not peel it, as the peel gives its color to the gravy. Cut this in two, and put it into the pot. Rub salt and sprinkle pepper over the meat, and brown it on both sides in the pot. After it is browned, put in a cupful of water. Cook slowly for three or four hours.

About an hour before serving, remove the meat and pour into the pot a heaping tablespoonful of flour smoothed in cold water. Add sufficient water to yield about a cupful of gravy. Return the meat to the pot and cook it the rest of the time in the gravy. Some people like a slight seasoning of ginger, which may be added with the thickening.

FRENCH STEW.

Beef, in one solid piece	three pounds.
Onion	one.
Carrot	one.
Turnip	one.
Celery	two sprigs.
Parsley	two sprigs.
Tomatoes	two.
Water	one quart.
Vinegar	two tablespoonfuls.
Sugar	one tablespoonful.
Salt	to taste.
Pepper	to taste.
Flour	to thicken the gravy.

First put the meat in the cold water, with the vinegar and sugar. After it boils steadily one hour, add the chopped vegetables, salt, and pepper. Boil one hour longer, or until the meat is tender.

BOILED FLANK OF BEEF.

Wash the flank; salt and pepper it, and spread over it a dressing made as for poultry. Roll this up and tie it firmly. Then sew it up in a cloth. Lay it on a small plate in an iron pot, cover with six quarts of boiling water, and boil gently six hours.

When done, remove the cloth, but do not take off the twine until the meat is entirely cold.

Cut in thin slices and serve for lunch or tea.

CHIPPED BEEF.

Beef . . . . . two pounds.
Suet . . . . . one-quarter pound.

Have these chopped together very fine by the butcher.

Cover with cold water and cook slowly two hours. Season to taste, and just before removing it from the fire dredge in a little flour. Let it boil up.

This may be cooked a day beforehand and warmed up for breakfast.

When ready to serve, pour it hot upon slices of toast. Poached eggs (*i.e.*, eggs cooked in hot water) may be spread over the top.

MOCK DUCK.

Take two pieces of thick steak, pound it a little, put a layer of stuffing, made as for duck, between the slices; skewer together, and rub beaten egg and bits of butter over it.

The meat should be cooked on a grate which raises it from the pan. Cover the bottom of the pan with water. Bake about one hour, basting often. Thicken the gravy.

This does not require the best cuts of steak.

PRESSED BEEF.

A shank of beef; salt, pepper, sage, or any sweet herb.

Crack the bone in several places. Wash, and cut the meat in small pieces. Cover with cold water and boil slowly, adding more hot water as the water boils away.

When the meat will cleave from the bone, by which time the water will be reduced two-thirds, take out the meat and set it and the broth away till next day.

Then chop the meat fine, and strain the broth (having removed the fat) into it. Season; place upon the fire, and stew till dry, stirring constantly to prevent its burning. Put into an oblong pan, press, and serve cold, cut in slices.

BEEF JELLY (with cream).

This jelly is made from a shin-bone of beef. It should be boiled without any salt, and long and slowly. After cooling, remove all fat and sediment. Then, to one and one-half pints of this jelly, add lemons, juice of two and rind of one; sugar, one cup; white wine, one cup.

Heat these together, and, when broken, add one cup of cream.

Take it from the fire before it boils, and pour into cups or glasses while hot.

ROAST BEEF (second day).

Cut cold roast beef into thin slices, and brown it lightly in a hot buttered spider. Do not salt it. Have the pan quite hot, that the meat may brown quickly without losing its juices. Take it from the pan and mix well a spoonful of butter and one of flour in the hot pan. Add a cup of boiling water and boil a minute. Season to taste. Add a little ketchup or Worcestershire sauce, if desired. Pour the gravy over the meat and serve.

SAUER BROUTEN.

For the Pickle.

Round of beef (larded) . . . . . four pounds.
Cloves (whole) . . . . . one ounce.
Black pepper (whole) . . . . . one ounce.
Onion . . . . . one-half of one.
Bay leaves. Vinegar.

For the Stew.

Butter . . . . . one tablespoonful.
Water . . . . . one tablespoonful.
Bacon (sliced) . . . . . one-quarter pound.

To lard the meat, fill a larding-needle, to be obtained at any furnishing store, with larding-pork, and draw it several times through the beef; this done, put the meat in a stone pot and cover it with vinegar; add the cloves, pepper, onion, and bay leaves.

Let it remain four days; then drain, and put it on the fire in an iron pot with the butter, water, and bacon, as given above, and cook two hours, turning frequently. When done, add to the gravy in the pot a little flour, a little vinegar, and serve.

JELLIED TONGUE.

Tongue, boiled and cold . . . . . one.
Gelatine, two ounces . dissolved in one-half pint of water.
Veal gravy (browned) . . . . . one teacup.
Liquor in which the tongue was boiled . . . one pint.
Sugar . . . . . one tablespoonful.
Burnt sugar, for coloring . . . . . one tablespoonful.
Vinegar . . . . . three tablespoonfuls.
Boiling water . . . . . one pint.

Put together the gravy, liquor, sugar, vinegar, and the tablespoonful of burnt sugar dissolved in cold water. Add the dissolved gelatine and mix well;

then add the boiling water and strain through a flannel. Cut the tongue in slices as for the table. Let the jelly cool and begin to thicken. Wet a mould with cold water, put a little jelly into the bottom, then a layer of tongue, and so on in alternate layers till all is used. Set the mould, well covered, in a cool place.

To turn it out, dip the mould in hot water for an instant, invert it upon a dish, and garnish with celery sprigs and nasturtium flowers, if you can get them.

Cut with a thin, sharp knife, perpendicularly.

This is a handsome and delicious dish and easily made.

STEAMED BEEF.

Cold roast beef	cut in thin slices.
Butter (melted)	one tablespoonful.
Worcestershire sauce, or walnut ketchup,	one tablespoonful.
Vinegar	one teaspoonful.
Currant jelly	one tablespoonful.
Mustard	a saltspoonful.
Salt and pepper	a little.

A little raw onion may be added, if desired. Steam in a double kettle half an hour. This is a nice breakfast dish, especially where the beef is underdone.

TONGUE.

Soak in cold water; if very salt, several hours. Then wash it with fresh water, and put it into the

pot with plenty of cold water. Let it come slowly to a boil, and cook it gently for three or four hours at least. Try it with a fork, and, when tender, take it up, and remove the skin while hot.

CORNED BEEF.

Wash in several waters. Put it into a pot with a good supply of cold water. Boil it gently and long. Forty minutes to a pound is not too much time to allow. If it is to be eaten cold, let it cool in the water. Then put it into a dish or pan that will just hold it. Fit a plate or board over it, put a weight upon it, and press it.

Skim the fat from the top of the pot for cooking purposes.

BEEFSTEAK SMOTHERED WITH ONIONS.

Stew five or six sliced onions in a little water. When soft, season with salt and pepper; add a tablespoonful of butter. Broil the steak, and lay it in the frying-pan with the onions. Cover closely, and simmer a few minutes. Serve hot.

SMOTHERED BEEFSTEAK (without onions).

Prepare a seasoning of bread crumbs, as for any stuffing. A little onion may be added if desired. Spread it on the steak, roll it up, and tie it firmly. Put it in a saucepan with a slice of pork and half a

pint of water, and stew till tender. It is not necessary to have the best cut of steak for this. This may be baked in the oven.

"A plain leg of mutton, my Lucy,
I prithee get ready at three:
Have it smoking, and tender, and juicy,
And what meat better can be?"

ROAST MUTTON.

See general directions for roasting.

A leg of mutton, with the bone removed, and stuffed like poultry, is very nice baked.

Mutton is more tender and juicy when roasted over the fire in a pot. It will require from three to four hours to cook, and should be put into the pot with a tablespoonful of nice drippings or butter. After it is browned on both sides, salt and a little water may be added. Just before serving, add sufficient water to make the requisite amount of gravy. Thicken the gravy after the meat is taken up.

BOILED MUTTON.

Put a leg of mutton into boiling water. Boil steadily, but not violently, two or three hours. This will cook it well. (See directions for boiling.) Serve with caper sauce. (See rule.) Roast spring lamb should be served with mint sauce. (See rule.)

HARICOT OF MUTTON OR LAMB.

Take a leg of lamb or a small leg of mutton; trim off the fat; put it into a kettle with water enough to cover it. Skim this well as it boils. Keep it covered and boil it slowly four hours. When about half done, salt it, and add an onion, a carrot, and a turnip, chopped fine. Let the water waste away till only enough for the gravy is left. Thicken this with browned flour; add half a cup of tomato ketchup; let it boil up once; and pour it over the mutton, which should be removed to a hot platter before the gravy is made.

MUTTON STEW.

Cut up three or four pounds of mutton or lamb, removing the most of the fat. Stew an hour, in water enough to cover it. Then add half a pound of salt pork cut into strips, and a chopped onion. Cook till done; add salt, pepper, parsley, and thyme. Thicken with flour stirred into a cup of cold milk. This is much improved by adding a can of sweet corn, or, in the season, half a dozen ears of corn cut from the cob. Put slices of buttered toast in the bottom of the platter and pour the stew over it.

STEWED LEG OF MUTTON.

Put a piece of butter the size of an egg in an iron pot. Put the leg of mutton in and cook it one hour.

After that time, turn it frequently until it is brown all over.

About an hour before taking it up, sprinkle in a handful of flour, and salt to taste. If there is too much fat, skim it now. Cut up turnip and carrot, about two tablespoonfuls, and boil till tender. Drain them, and after the meat is taken up, put them into the pot, and cook ten minutes longer.

It will require from three to four hours to cook.

MUTTON CHOPS.

Fry in their own fat. When in the platter, put a small lump of butter on each chop. Keep the fat for soap grease. Salt while frying.

BROILED CHOPS.

French chops are best for broiling, as there is not so much fat to make smoke. The butcher will remove the surplus fat and scrape the bone, making what are called French chops.

Broil eight minutes, turning often.

BREADED CHOPS.

Have them "Frenched." Dip in melted butter, then in beaten egg, then in crumbs, and fry. These are also nice baked in a quick oven, *on a rack or grate.*

VEAL STEAKS OR CUTLETS.

Wash, dry in a cloth, dip in beaten eggs, then in cracker or bread crumbs.

Fry in salt pork fat, or half lard and half butter. Veal requires long, slow cooking. Thicken the gravy with a tablespoonful of flour, browned if you wish, and let it boil up, adding as much water as you need for the requisite quantity of gravy. Melt a liberal piece of butter in this, and pour it over the meat.

VEAL LOAF.

Veal, both fat and lean	three and one-half pounds.
Salt fat pork	one thick slice.
Crackers, pounded fine	six.
Eggs	two.
Butter	half a cup.
Pepper	one teaspoonful.
Cloves	a pinch.
Sweet herbs	to taste.

Chop the meat raw. Mix all *well*, and form a loaf. Place in a shallow pan, with a little water and bits of butter on top. Dredge with flour.

Bake slowly two hours, basting frequently. It will keep for some time, and is a nice dish for lunch or tea.

VEAL FRICASSEE.

Take a piece of veal from the breast or ribs. Cut it in thin pieces about three inches square. Wash it, and put it over the fire in enough water to yield plenty of gravy. After it boils, skim it well. Add

an onion, some salt, some leaves or stalks of celery tied in a bunch, and let it cook slowly for two hours.

Just before taking it up, add a tablespoonful of butter and a tablespoonful of flour creamed together. After removing the meat, add a little chopped parsley to the gravy.

HASHED VEAL.

Chop the cold remnants of veal very fine. Season with pepper and salt, and warm up in the gravy. A little water may be added, if there is not sufficient gravy left to make it quite moist.

Add a liberal piece of butter, and spread over slices of buttered toast in a hot platter. Eggs cooked in hot water — called by some, dropped, by others, poached — may be laid over the top.

STUFFED VEAL.

Have the bone removed from a shoulder of veal. Fill the space with stuffing, made as for poultry. Roast as directed under Roast Meat.

MARBLED VEAL.

Trim all the roots and tough parts from a boiled pickled tongue. Chop it, and pound to a paste. Mix with it two tablespoonfuls of butter and a speck of cayenne.

Chop and pound to a paste two quarts of cold roasted or boiled veal. Mix with this four table-

spoonfuls of butter, one of salt, one-quarter of a tablespoonful of pepper, and one of mace. Butter a deep earthen dish. Put into it a layer of the veal, pack it down solidly, and drop spoonfuls of the tongue here and there over it. Fill in the spaces with the veal, and thus continue until all the meat has been used. It should be packed very solidly, the dish covered closely, and placed in a pan of water. Cook it one hour in a good oven. After it is cooled, pour melted butter over it; cover it; set it away for use.

HASH.

Mix equal quantities of cold chopped meat and mashed potato. Put a little boiling water and a little butter into a spider. The quantity of butter should depend upon the richness of the meat. When the water boils, put in the meat and potato; stir occasionally; season with salt and pepper. May be served on buttered toast.

FRIED TRIPE.

Tripe should be kept in salt and water, in a cool place, till it is time to cook it, as it spoils very quickly.

Before cooking, pour boiling water upon it; let it stand a minute, then drain it, and rinse it two or three times in cold water. Dry it in a clean towel; cut it in pieces; dip each piece in beaten egg, then

in crumbs, and fry in a hot spider in salt pork fat or good drippings, or in lard and butter in equal quantities.

Served hot, as soon as fried, this makes a good breakfast dish. It is as acceptable to some people as a beefsteak, and much cheaper.

BREAKFAST MEAT CAKES.

Take any cold meat that is suitable for hash. Chop it fine, and add —

Egg . . . . . one.
Butter (melted) . . . . . a little.
Milk . . . . . one-half cup.
Pepper and salt . . . . . to taste.

Roll into balls, and fry in a pan with very little lard.

MEAT CAKES.

Meat, chopped . . . . . one cupful.
Bread crumbs . . . . . one cupful.
Butter, melted . . . . . two tablespoonfuls.
Onion . . . . . one (small).
Milk . . . . . six tablespoonfuls.
Egg . . . . . one.
Salt, pepper, and allspice.

First mix the egg, crumbs, spice, and salt; then add the meat and chopped onion, and stir well together; afterwards, the milk and melted butter; roll into round cakes, and fry in fat.

SWEETBREADS.

Clean thoroughly. Put them in cold salt and water a few minutes, then in hot water, and boil about twenty minutes.

Take them from the water, and put them in an earthen dish. Put over them one or two slices of salt pork cut into narrow strips. Sprinkle them with salt and pepper, dredge over them a little flour, and add a few bits of butter.

Bake them in a hot oven twenty or thirty minutes, according to their size.

SAUSAGES.

Prick them all over with a fork, and fry in a hot spider slowly. They will fry in their own fat, and should be done through thoroughly.

Pile mashed potato, made quite dry, and with but little butter, in the centre of the dish, and place the sausages around it. The gravy is too gross to be eaten.

TO BOIL A HAM.

Wash and scrape the ham thoroughly. Boil it slowly for three or four hours, according to its size. Remove it from the water; skin it; put it on the grate of your roasting-pan, and let it stand in a moderate oven for an hour. Then take it out and dust the fat thickly with fine crumbs. Return it to the

oven until the crumbs are brown. A little sugar may be sifted over it with the crumbs if desired.

A ham is made more tender by baking, and much of the gross fat is tried out.

TO FRY HAM.

Soak sliced ham in cold water over night. Remove the rind, and fry in a hot spider in its own fat. If served with eggs, fry them also in the ham fat.

TO BROIL HAM.

Have the slices cut thin, and broil over a quick fire, turning often. Three or four minutes should cook them.

HAM SANDWICHES.

Trim the crusts from thin slices of bread, butter them, and between two slices put thin slices of boiled ham from which most of the fat has been removed. Season with made mustard if desired.

The remnants of a boiled ham may be chopped, seasoned with mustard, and spread between slices of buttered bread. If the bread is fresh, it will not be so liable to crumble if it is spread upon the loaf before slicing it.

SCALLOPED MEAT.

Almost any kind of meat or poultry may be cooked in this way. Chop; season to taste; place in an earthen dish with alternate layers of bread crumbs.

Have the upper layer of crumbs, always. Pour over gravy enough to moisten, and bake till the crumbs are brown. If you have not sufficient gravy, add soup stock or water.

TO COOK A CALF'S HEAD.

Scald it and scrape off the hair. Clean it thoroughly, and soak it in cold water over night. Cover with water and boil. When nearly done, add chopped vegetables and rice. When the meat is sufficiently cooked, remove it from the bones and chop fine. Season with salt, pepper, sage, summer savory, thyme, and all sweet herbs.

Serve the soup in a tureen, the hash in a platter.

CALF'S LIVER AND BACON.

Have the bacon sliced very thin. Remove the rind and fry till crisp. Take out the bacon and put it around the edge of a platter.

Pour hot water upon the liver and let it stand for a moment. Dry it in a towel, and fry till brown in the bacon fat. Lay the slices in the middle of the platter.

Add sufficient water to the gravy, thicken it, and pour it over the meat.

Beef's liver may be cooked in the same way, but should be soaked longer in hot water.

STEWED LIVER.

Soak the liver in hot water; remove the skin; cut in small pieces, and stew slowly in plenty of water. Season with pepper and salt, and thicken a little. A small onion can be added.

PORK CHOPS.

Fry like mutton chops, only much longer and slowly. They are unwholesome unless thoroughly cooked. A little sage scattered over roast or fried pork is agreeable and healthful.

YORKSHIRE PUDDING (to be served with roast beef).

Eggs	three.
Salt	a pinch.
Flour	one and one-half cups.
Milk	to make a thin batter.
Baking-powder	one teaspoonful.

Add the milk to the flour gradually, to avoid lumps. Bake it in the roasting-pan after the meat has been removed. Leave sufficient gravy in the pan to cover the bottom, to prevent the pudding from sticking.

POULTRY.

The easiest way to dress poultry is to get the butcher to do it.

Even then it must be examined to see if no bits of the windpipe or other refuse is left.

If it is necessary for you to remove the inwards, remember that if you put your hand far enough into the body of the fowl to grasp the heart, you can remove all at once, and need not fear breaking the gall-bag.

Fowl should be singed, all pin-feathers removed, and washed in several waters; then dried both outside and in. Many people stuff the body of the turkey or chicken; but for those who do not like a moist stuffing, it is better to stuff the neck.

After the crop is removed, twist off the neck near the body. Tie a string around the skin of the neck where the head was cut off, stuff the space left vacant by the removal of the neck and crop, and sew it up.

Put a teaspoonful of salt and a saltspoonful of pepper in the body of the turkey. Rub salt over the

outside, skewer and tie down the legs and wings, and dredge well with flour.

Bake it on a rack.

A turkey weighing twelve pounds will cook in three hours.

The giblets and neck should be boiled by themselves, and put into the dripping-pan half an hour before the turkey is done. The water in which they are boiled can be thrown away.

The giblets are sometimes chopped and added to the gravy. The gravy of a roast turkey should be skimmed of the gross fat before it is thickened.

STUFFING FOR FOWL (No. 1).

Bread or cracker crumbs	two cups.
Sweet marjoram	three tablespoonfuls.
Salt	one tablespoonful.
Pepper	one saltspoonful.
Butter	two-thirds cup.
Egg	one.

Mix the crumbs and seasoning. Place the butter in the centre of the dish containing them, and pour in boiling water sufficient to melt the butter. If this does not moisten the crumbs, add more water. Dried bread crumbs require more wetting than crackers. Do not get them very moist. Add an egg, and beat all well together.

STUFFING FOR FOWL (No. 2).

Baker's bread . . . . . one loaf.
Thyme (powdered) . . . . . two teaspoonfuls.
Summer savory . . . . . two teaspoonfuls.
Sage . . . . . one teaspoonful.
Egg . . . . . one.
Onion . . . one-half of a small one, chopped or grated.

Remove the crust from the bread, and soak the soft part for several hours in cold water.

When thoroughly soaked, squeeze all the water out through a cloth or fine strainer; then mix with the herbs and onion; last, the beaten egg.

This is enough for a ten-pound turkey.

STEAMED TURKEY.

Prepare the turkey as for baking, except that chopped celery is added to the stuffing, which must be made quite dry, as steaming makes it more moist.

A turkey weighing eleven pounds needs to be steamed about two and a half hours.

It should be served with oyster sauce, which is made according to the rule for drawn butter (see Gravies), with oysters added. The drawn butter should be a little thicker than for meats, as the liquor from the oysters thins it.

This is a delicious way of cooking a fowl.

HASHED TURKEY.

Chop cold (roast) turkey quite fine; season with pepper and salt, and warm it in the gravy. If there is not sufficient gravy left to moisten the meat, add a little water and a piece of butter.

Serve on slices of buttered toast. Poached eggs may be laid over the top.

A WHITE FRICASSEE OF CHICKEN.

Fry a few slices of pork in a deep kettle. Take out the pork and put in the chicken, cleaned, washed, and jointed; cover with water; season with salt and pepper while cooking. When done, remove the chicken to the platter in which it is to be served. It is desirable to have only enough water left in the kettle for gravy. If there is more than that, take it out and save it for soup stock.

Smooth a large tablespoonful of flour in a little cold milk; add enough milk to make half a cup, and turn into the gravy in the kettle. Boil up once, pour over the chicken, and serve immediately.

A BROWN FRICASSEE OF CHICKEN.

Clean and cut up the chicken; boil in as little water as possible till tender; then fry three or four slices of salt pork in a frying-pan. When quite dry, remove the pork, and put the chicken in, piece by piece, browning both sides.

When all are browned, pour out the pork fat from the frying-pan, add gravy from the kettle in which the chicken was boiled, thicken with browned flour, add a lump of butter, and pour over the chicken in the platter.

PRESSED CHICKEN.

Boil two chickens until very tender; have as little water as possible; salt it a little while cooking. When done, remove all the meat from the bone, separating the light and dark meat. Put into an earthen dish a layer of dark meat, and then a layer of light, alternately, until all is used. Season each layer with pepper and salt. Boil the gravy down to a cupful; pour this over the chicken, fit a board or cover over it, and press it till cold. This may be turned out upon a platter and cut at the table, or it may be sliced before being served.

CHICKENS FRIED IN BATTER.

Eggs . . . . . two.
Milk . . . . . one cup.

Mix; add a little salt; thicken with flour.

Parboil the chickens a little; cut them up and season them. Dip the pieces in the batter, and fry in hot lard. Make a gravy by pouring half a cup of water into the pan, and adding a tablespoonful of flour smoothed in cold water, and a lump of butter.

CHICKEN SOUFFLÉ.

Cooked chicken	one pint (chopped).
Cream sauce (see rule)	one pint.
Eggs	four.
Chopped parsley	one teaspoonful.
Chopped onion	one teaspoonful.

Put salt, pepper, and other seasoning to taste, into the sauce. Cook two minutes.

Add yolks of the eggs, well beaten, and when cold add the whites, beaten stiff. Add the chicken.

Bake half an hour, in a buttered dish. Serve with celery sauce.

CHICKEN CROQUETTES.

Chickens	two (large).
Sweetbreads	three pairs.
Onion	one (small).
Flour	three tablespoonfuls.
Butter	three tablespoonfuls.
Cream	one pint.
Black pepper	one teaspoonful (scant).
Cayenne pepper	one-half teaspoonful (scant).
Nutmeg (grated)	one-half teaspoonful.
Mustard	one teaspoonful.
Salt	two teaspoonfuls.
Eggs	yolks of two.

This can be made without the sweetbreads; but if they are used, they should be parboiled, as should also the chickens. Chop these very fine.

Mix the melted butter with the flour, spice, and seasoning. When smooth, add the cream; put all in a tin, which place in a pot of boiling water; stir until thick, then set it away to cool. When cool, add the chicken, onion, and well-beaten yolks of the eggs.

Form into long rolls by rolling in fine cracker crumbs and egg, and fry in boiling lard to a delicate brown.

QUAIL.

Split, clean, and wash the quail.

Broil on a buttered gridiron, over a lively fire, taking care that they do not scorch at first.

Season, put a bit of butter on each, and serve hot on buttered toast from which the crusts have been removed.

ROAST DUCKS.

Prepare and roast like other poultry.

They require but a short time to roast; from twenty minutes to half an hour, in a quick oven, is sufficient, if they are liked rare. The body may be stuffed with apples, cored, but not peeled.

PRAIRIE CHICKENS OR GROUSE.

Clean and wash. Lard the breast and legs; skewer, and tie into shape. Sprinkle with salt; rub a little butter upon the breast; dredge with flour. Cook in a quick oven twenty minutes, if liked rare; thirty, if well done. Drawn butter may be served with them.

GRAVIES AND SAUCES

FOR MEAT AND FISH.

GRAVY.

The foundation of gravies is the juice of the meat which is left in the dripping-pan with the water after the roast is removed. If it is very fat, it should be skimmed, and as much water added as is needed for the requisite amount of gravy. It should be thickened with a tablespoonful of flour, which may have been previously browned, if a dark gravy is desired. It takes more brown flour to thicken.

Salt to taste, and if the gravy is not rich, add a bit of butter.

DRAWN BUTTER.

Butter . . . . . one (small) cup.
Flour . . . . . one tablespoonful.

Mix till smooth; pour half a pint of boiling water gradually over this till all is dissolved; set it upon the fire, and let it boil up once. More boiling makes it oily. Or, —

Stir one large tablespoonful of flour, smoothed in cold water, into half a pint of boiling water. When

it has thickened, add a cup of butter, and stir till it is all melted. This is more easily made, as there is not so much danger of its separating and becoming oily. It is safer to cook it in a double kettle.

Milk may be substituted for the water. For boiled lamb, two tablespoonfuls of capers may be added just before taking it from the fire.

For fish, two or three hard boiled eggs, or a little chopped parsley, should be added.

CELERY SAUCE (for turkey).

Milk	one quart.
Celery	four small heads.
Pepper corns	two or three.
Onion	one.
Cloves	two or three to be stuck into the onion.
Mace	one blade.

Cut the celery very small, using the white part only, and boil, with the onion and spices, in the milk until soft. It takes an hour and a half. Thicken with flour to the consistency of custard, or thick enough to keep its place when poured over the turkey. Before thickening the sauce, remove the onion and spice.

GIBLET GRAVY (for fowl).

Put the giblets and neck in a saucepan with cold water; add an onion, a tomato, or a spoonful of canned tomato, a pinch of salt, a pinch of pepper,

and a slice of dry bread which has been made very brown in the oven. Let this boil two or three hours, then strain it.

Chop the giblets fine, and put them and the gravy back into the saucepan. Thicken with a little flour; add the brown gravy from the bottom of the pan in which the fowl was cooked, after skimming off the fat. Add a teaspoonful of vinegar, and serve hot.

OYSTER SAUCE (for poultry).

Put the oysters in a saucepan, pour over them the strained liquor, and let them heat slowly, allowing them to simmer, but not to boil. After they have simmered a few minutes, beard them. Stir into the liquor a quarter of a pound of fresh butter, and a tablespoonful of flour. Let it boil, and add a cup of cream.

Put back the oysters, with a little cayenne pepper, and simmer until wanted.

SAUCE FOR CAULIFLOWER.

Butter	one tablespoonful.
Flour (sifted)	one tablespoonful.
Soup stock	one cupful.
Egg	yolk of one.
Lemon	juice of half a one.

Put the butter in a pan. When it bubbles, add the flour and soup stock. Let it boil; take it off the

fire, and add the well-beaten yolk of the egg and the lemon juice. Pour, hot, over the cauliflower.

HORSERADISH SAUCE (No. 1).

Grated horseradish	four tablespoonfuls.
Powdered sugar	one teaspoonful.
White vinegar	four tablespoonfuls.
Salt	a little.

Mix these, and add gradually four tablespoonfuls of cream or milk.

Warm this, to serve with hot meat.

HORSERADISH SAUCE (No. 2).

Bread crumbs	one cup.
Beef liquor	one pint.
Butter	one teaspoonful.
Pepper	one-quarter saltspoonful.
Salt	one saltspoonful.
Oil	one teaspoonful.
Horseradish	ten cents' worth.

Boil the crumbs and beef liquor together for five minutes, then add the other ingredients, and boil hard fifteen minutes.

MINT SAUCE (for spring lamb).

Chop the mint; mix with half a cup of nice cider vinegar, and one tablespoonful of powdered sugar.

MADE MUSTARD.

Pour a very little boiling water over three tablespoonfuls of mustard. Stir into this gradually a teaspoonful of sugar, a tablespoonful of oil, a saltspoonful of salt, and the beaten yolk of an egg. Add vinegar to taste.

MAYONNAISE DRESSING.

Eggs . . . . . yolks of two (raw).
Mustard . . . . . half a teaspoonful (dry).
Vinegar . . . . . half a wineglass.
Olive oil . . . . . half a pint.
Lemon . . . . . juice of one (if convenient).
Salt and pepper.

If the lemon juice is used, only half as much vinegar is required.

Mix the yolks of the eggs, the pepper, salt, and mustard together. If you use lemon juice, put it in now. Add the vinegar gradually, stirring constantly; then the oil, a few drops at a time, till all is absorbed.

Some people add a few capers or pickles chopped fine, or a few olives with the pits removed, to this dressing. It needs long, careful beating. Mix with a wooden spoon.

SAUCE FOR LOBSTER.

(For those who do not like oil.)

Vinegar . . . . . one cup.
Mustard . . . . . one tablespoonful.
Butter . . . . . one-half cup.
Eggs . . . . . yolks of four.

Mix; simmer, not boil, a moment. A cup of scalded cream is an improvement.

CURRY SAUCE (for any kind of meat).

Fry the meat partially in salt pork fat. Remove the meat, and to a pound allow a pint of water and two tablespoonfuls of curry powder. Boil these together a few minutes, then add the meat, and cook till done. Thicken the gravy with a tablespoonful of flour before serving. Serve with boiled rice.

SAUCE HOLLANDAISE.

Put two large tablespoonfuls of butter in a saucepan, with a little salt, nutmeg, and a large cup of water; mix all together on the fire. Mix in another dish two tablespoonfuls of vinegar and an equal quantity of water. Add it to the other ingredients, with a large tablespoonful of butter; mix all well together. Take the yolks of four eggs, which mix with a little water, and add after the sauce has been removed from the fire and has ceased boiling. Add the juice of a lemon; strain and serve. A pinch of cayenne can be added, if liked. This is a good fish sauce.

BREAD SAUCE.

Boil together ten minutes, nearly half a cup of fine bread crumbs, an onion chopped fine, and a cup of milk. Season with salt and pepper while cooking. Add another cup of rich milk or cream, and serve.

FRENCH SAUCE (for meat or fish).

Melt two large tablespoonfuls of butter over a slow fire; mix with it four heaping tablespoonfuls of sifted flour. Add a pint of clear soup stock; season with salt and pepper, and boil fifteen minutes, stirring often while boiling. Remove from the fire and skim carefully. When it ceases boiling, add the yolks of three eggs well mixed with a little water. Beat them in lightly with an egg-beater.

CURRY SAUCE (for meat or fish).

Curry . . . . . one teaspoonful.
Onion . . . . . one slice.
Butter . . . . . one tablespoonful.
Stock . . . . . one cup.
Flour . . . . . one tablespoonful.
Salt and pepper.

Cut the onion fine and fry brown in the butter. Add the flour and curry powder. Stir a minute, then add the stock, and salt, and pepper. Simmer all together five minutes, and strain.

TOMATO KETCHUP.

Tomatoes	one bushel.
Salt	one pint.
Allspice	one ounce.
Cloves	one ounce.
Ginger	one ounce.
Cinnamon	one ounce.
Mace	one-half ounce.
White pepper	one-eighth pound.
Mustard seed	one-quarter pound.
Cayenne	one teaspoonful.

Wash and dry the tomatoes, cut them in pieces, and boil them for about half an hour. Then strain them through a fine sieve.

Mix with the spices, and boil them eight hours, very fast. Put them, hot, into perfectly clean bottles, first immersing the bottle in hot water.

Liquor bottles keep the ketchup best. Let them stand till the next day, then cork them with new stoppers, and seal them with sealing-wax.

A pint of vinegar and a cup of sugar may be added to the above ingredients, if desired.

TOMATO KETCHUP (made of canned tomatoes).

Tomatoes	one dozen three-pound cans.
Vinegar	four quarts.
Allspice	one tablespoonful.
Cinnamon	one tablespoonful.

Red pepper . . . . . one tablespoonful (scant).
Black pepper . . . . . one tablespoonful.
Mustard . . . . . two tablespoonfuls.
Nutmegs (grated) . . . . . two.
Salt . . . . . four tablespoonfuls.
Sugar . . . . . one cup.

Boil till thick enough, which will be four or five hours.

HORSERADISH SAUCE (with egg).

Horseradish, grated . . . . . one cup.
Egg (yolk only) . . . . . one.
Sugar . . . . . one teaspoonful.
Vinegar . . . . . sufficient to moisten.

Beat the egg smooth; mix all together.

MAYONNAISE SAUCE (for lobster or fish).

Egg, raw . . . . . yolk of one.
Vinegar . . . . . one tablespoonful.
Salt . . . . . two saltspoonfuls.
Mustard . . . . . one saltspoonful.
Oil . . . . . one gill.

Beat thoroughly the yolk of the egg in a cold bowl with a silver fork; add the salt and mustard (ground). Mix these well together, then add gradually a little best olive oil, alternating with a few drops of vinegar. When the gill of oil has all been used, add a pinch of cayenne pepper and the rest of the vinegar. Beat long and hard.

CREAM SAUCE.

Cream . . . . . one pint.
Butter . . . . . one heaping tablespoonful.
Corn starch . . . . . two heaping tablespoonfuls.

Smooth the corn starch with a little cold milk. Heat the cream in a double kettle, and add the dissolved corn starch.

When it is thickened add the butter, stirring constantly till all is blended; cook ten minutes.

This may be seasoned with salt, pepper, celery-salt, parsley, or onion juice, and a little lemon juice may be added. The seasoning should depend upon the kind of meat the sauce is to accompany.

This is an excellent dressing for chicken croquettes. Half a pound of cold chicken chopped fine, and a beaten egg, is the right proportion for this quantity of sauce.

CUCUMBER KETCHUP.

Cut cucumbers in small pieces, or grate them. Sprinkle them with salt, and let them stand twenty-four hours. Then strain off the water, and add a pinch of black pepper, some black and white mustard seed, and a little celery seed. Add a little chopped onion. Cover all with vinegar, and it is ready for use.

SALADS AND PICKLES.

TOMATO SALAD.

Pour boiling water upon fair, ripe tomatoes, and remove the skins. Slice, and place in the dish in which they are to be served, scattering a little salt and a little pepper upon each layer. Pour over all a little vinegar, and, if desired, a little olive oil. Serve cold.

SIMPLE POTATO SALAD.

Boil the potatoes with the skins on, as they will slice more smoothly. When cold, slice them thin. Add half an onion, chopped fine, sprinkle with salt and pepper, moisten with vinegar and sweet oil — twice as much vinegar as oil — added gradually. Place it in a dish lined with lettuce. Keep it in a cool place till wanted. A little chopped parsley can be added, if convenient.

LOBSTER SALAD.

Take the lobster from the shell and chop fine. Chop two heads of lettuce fine, or pick it apart with a silver fork. The dressing is made as follows: —

Eggs	two.
Sugar	four teaspoonfuls.
Cream	three-quarters cup.
Mustard	one teaspoonful.
Vinegar	three-quarters cup.

Salt and pepper (a little).

Boil the eggs hard. Mix the yolk and the tomalley of the lobster together. Add the mustard, sugar, salt, and pepper. Then the vinegar slowly, and last the cream.

Put into the dish in which it is to be served a layer of lobster, then one of the chopped lettuce; pour over this three or four spoonfuls of the dressing; so continue till all is used. Spread the whites of the eggs, cut in slices, over the top. Garnish with whole lettuce leaves and the claws of the lobster.

SHRIMP SALAD.

This may be made like lobster salad, using shrimps instead of lobster.

CHICKEN SALAD.

Chop the chicken quite fine. It makes a more delicate looking dish to use the white meat only. Put it in a bowl. Allow two tablespoonfuls of oil and one of vinegar to each pound. Mix these thoroughly with the chicken, and season with salt and pepper. Take three or four heads of lettuce and

wash them; chop them, reserving the tender inside leaves, and mix them with the chicken. Spread over a platter, cover with Mayonnaise dressing, smoothing it with a knife, and garnish with the leaves from the heart of the lettuce and hard boiled eggs cut into quarters.

Chopped celery can be mixed with the chicken instead of lettuce for those who prefer it.

COLE SLAW.

Cut cabbage in long, thin strips, and cover with Mayonnaise dressing.

CREAM SLAW.

Whip together half a pint of sour cream and half a tablespoonful of sugar. Add vinegar enough to take off the taste of sour cream; pepper and salt to taste. Shred the cabbage and pour over it the dressing.

STRING-BEAN SALAD.

Cut cold boiled string-beans in pieces an inch long, and proceed as in potato salad. If the vinegar is very sharp, add a little water.

OYSTER SALAD.

Wash the oysters and cook them one minute. Drain them. Make a dressing of three tablespoonfuls of oil, one of vinegar, a saltspoon of salt,

and half a saltspoon of pepper. Put some fresh, smooth lettuce leaves on a platter. Place two or three oysters on each leaf, and pour over them a tablespoonful of the dressing. Garnish the platter with leaves from the heart of the lettuce.

LETTUCE DRESSING.

Beat the yolks of three eggs very light. Stir into these a quarter of a cup of weak vinegar, a teaspoonful of sugar, and a quarter of a cup of melted butter. Cook in a double kettle, stirring all the time, till it is of the consistency of custard. Add a teaspoonful of made mustard; salt and pepper to taste.

Thin it with weak vinegar till it will go through a sieve. Vinegar to be used in salads can be reduced a little, if it is too sharp.

CABBAGE SALAD.

Slice a small white cabbage very fine. Put two saucepans over the fire, one containing half a cup of vinegar, the other half a cup of milk.

To the vinegar, when hot, add one tablespoonful of sugar, one tablespoonful of butter, and salt and pepper to taste. Let it come to the boiling point, then add the cabbage and set it upon the back of the range, where it will keep hot but not boil, keeping it closely covered.

When the milk is hot, add to it one well-beaten egg, and stir till it thickens. Turn the contents of the saucepan containing the cabbage into the salad bowl, over that pour the hot milk and egg. Mix it thoroughly with a salad fork.

CUCUMBER PICKLES.

Wash fresh cucumbers (the smaller the better), until they are clean.

Pour over them a strong, hot brine. Let them stand twenty-four hours. Pour off the brine and add a little more salt to it; heat, and pour it over the pickles again. There should be about as much salt used as the water will dissolve. After they have stood in the second water twenty-four hours, throw away the brine and rinse the cucumbers thoroughly in fresh water. Wipe each one with a dry, clean cloth. Try and not break the little prickles upon the cucumbers, and do not put any broken or imperfect ones into your jars.

Boil together.

Vinegar — enough to cover the pickles.

To a gallon of vinegar put (tied in a bag) —

Ground cloves	two teaspoonfuls.
Ground allspice	two teaspoonfuls.
Ground cinnamon	two teaspoonfuls.

Throw in a handful of whole cloves and allspice and a few pepper corns. If the vinegar is very sour add a cup of sugar. Put the pickles into jars and pour the hot spiced vinegar over them. Put a lump of alum as large as a walnut, and half a green pepper, into each jar. If the vinegar is good these will keep as long as you wish them to.

PICKLED BEANS.

Young string beans may be boiled in salted water till they are tender, then pickled in the same way as cucumbers.

CUCUMBER PICKLES.

(Spiced and slightly sweet.)

Make a brine of cold water and salt, strong enough to bear up an egg. Heat it boiling hot and pour over the pickles.

Let them stand twenty-four hours, then take them out and wipe them dry.

Scald vinegar and pour over them, and let them stand twenty-four hours more. Then pour off the vinegar and pour over the following mixture, boiling hot: —

Fresh vinegar . . . . . sufficient to cover the pickles.
Brown sugar . . . . . one quart.
Peppers (green) . . . . . two large.
White mustard seed . . . . . one-half pound.
Ginger (root) . . . . . six cents' worth.

Cinnamon	one ounce (ground).
Allspice	one ounce (ground).
Cloves	one ounce (ground).
Celery seed	one tablespoonful.
Alum	size of a butternut.

Put the spices in a bag.

MUSTARD PICKLES.

White onions (small)	two quarts.
Cabbage	one (large).
Cauliflowers	two (large).
Green tomatoes (small)	one half-peck.
Cucumbers (small)	fifty.
String-beans	two quarts.
Red peppers	half a dozen.

Put these in salt over night. In the morning wipe the pickles dry. If the onions, tomatoes, and cucumbers are not very small, cut them in two. Cut the cabbage and cauliflower in small pieces. Scald all in vinegar, enough to cover them. Then make a dressing as follows: —

To a gallon of vinegar allow, —

White pepper (ground)	one-quarter pound.
Mustard (ground)	nine ounces.
Tumeric (ground)	two ounces.
Ginger (ground)	one ounce.

Mix these with a little cold water, and stir them into the hot vinegar, having first removed the pickles. Boil up well, and pour over the pickles.

This is much like Crosse & Blackwell's chow-chow, and fully as good.

This dressing is also excellent for pickled sheep's tongues.

PLUM PICKLES.

Plums	three quarts.
Vinegar	one pint.
Sugar	two pounds.
Cinnamon	one ounce.
Cloves	one ounce.

Pour the vinegar on the plums and let them stand over night. Then pour the vinegar off and mix with the other ingredients. The cinnamon (stick) should be broken in pieces. Boil the mixture and pour over the plums. Repeat this process two or three days in succession.

CHILI SAUCE.

Tomatoes (ripe)	twelve.
Peppers (green)	five.
Sugar	one tablespoonful.
Onions	eight.
Salt	two tablespoonfuls.
Vinegar	one quart.

Boil together till the onions are tender.

PICKLED PEACHES.

Peaches . . . . . seven pounds.
Cider vinegar . . . . . one large pint.
Sugar . . . . . four pounds.
Stick cinnamon . . . . . one ounce.
Cloves (whole) . . . . . four for each peach.

Boil the sugar, vinegar, and cinnamon together, and skim the mixture carefully. After it has boiled a few minutes, take out the cinnamon, stick four cloves into each peach, and put a layer of peaches into the kettle. Boil them till tender; lay them in jars and boil the syrup twenty minutes longer. Pour the liquor boiling hot over the peaches and seal the jars at once.

PICKLED PEARS.

Boil the pears in water till quite tender, then proceed as in the rule for pickled peaches. These will keep in a cool place without sealing.

STUFFED PEPPERS.

Peppers . . . . . one dozen.
White mustard seed . . . . . four tablespoonfuls.
Cabbage . . . . . one.

Chop a white cabbage. Sprinkle it well with salt and let it stand over night. Take a dozen green peppers, cut a piece smoothly off the stem

end. With a narrow-bladed knife remove most of the seeds.

Drain the cabbage, squeeze out all the water, mix the mustard seed evenly through the cabbage, fill the peppers as full as possible. The closer the stuffing is packed, the better it will keep together when cut. Put the stem end on and tie it firmly with narrow strips of clean cloth. These strings keep in place better than cord. Place in jars and pour hot vinegar over them.

If the peppers are soaked over night in cold water, they will not be as hot; but if a highly seasoned pickle is liked, this is not necessary.

CHOW-CHOW.

Green tomatoes . . . . . one peck.
Salt . . . . . a large cup.
Ground mustard . . . . . one tablespoonful.
Black mustard seed . . . . . four tablespoonfuls.
Cinnamon . . . . . one tablespoonful.
Ground mace . . . . . one tablespoonful.
Ground pepper . . . . . half a tablespoonful.
Peppers . . . . . six.
Onions . . . . . six.
Sugar . . . . . two pounds.
A handful of whole cloves and pepper corns.

Chop the tomatoes, sprinkle the salt over them, and let them stand over night. Drain off the

water, and mix the peppers and onions, chopped fine, with the tomato. Put a layer of this mixture into the preserving kettle, sprinkle with some of the sugar and spice, then add more tomato, which season as before, till all is used. Cover with best cider vinegar. Set it on the back of the range. Cover till it heats through. Let it simmer slowly two hours. This will need occasional looking after, as it does not keep as well as cucumber pickle. If it seems likely to spoil, scald it up again.

PICKLED ONIONS.

Place small white onions in a deep dish, cover them with salt, and let them stand over night. The next morning take out the onions, and put them in jars. Cover with cold white-wine vinegar.

SPICED CURRANTS.

Currants	five pounds.
Vinegar	one pint.
Cloves	one tablespoonful.
Cinnamon	two tablespoonfuls.
Sugar	four pounds.

Wash, dry, and stem the currants. Mix all together, and boil until quite thick.

SPICED GRAPES.

Wash the grapes and put them into a preserving kettle, with water enough to cover the bottom of the kettle. Boil until tender enough to rub through a sieve.

For every pound of fruit, allow a pound of sugar, a tablespoonful each of cloves, allspice, and cinnamon, and a third of a cup of vinegar. Boil until it is of the consistency of jelly, stirring constantly.

PICKLED OYSTERS.

Have equal quantities of oyster juice and boiling water. Bring these, with the oysters, to a scald. Then skim out the oysters, and throw them into cold water, changing the water two or three times. Then into about half the juice put sufficient ground cinnamon, whole white peppers, mace, and salt to season. Add white-wine vinegar to suit the taste.

PICKLED HERRING.

Salt herring	one dozen.
Onions	two.
Whole peppers	one teaspoonful.
Ground pepper	one teaspoonful.
Cloves	one teaspoonful.
Bay leaves	a handful.
Vinegar	enough to cover.

Soak the herrings in water twelve hours, then skin carefully, clean, cut in small pieces, and put in an earthen pot, with the onions sliced, and the spices. Lay the bay leaves over all, and pour on vinegar enough to cover. Let it stand at least twenty-four hours before using.

PICKLED SHEEP'S TONGUES.

Boil till done. Add hot vinegar, and spices, and bay leaves, and put away in a stone pot. They will keep for months.

These may be eaten with a dressing made as in Mustard Pickles. (See rule.)

VEGETABLES.

"Grateful and salutary spring the plants
Which crown thy numerous gardens, and invite
To health and temperance in the simple meal.
For this the bulbous esculents their roots
With sweetness fill; for this, with cooling juice
The green herb spreads its leaves, and opening buds
And flowers and seeds, with various flavors
Tempt the palate."

POTATOES (boiled).

When potatoes are old peel them, and let them lie an hour or two in cold water before boiling.

They should be boiled in hot water with a little salt in it; as little water as possible should be used. It is desirable to have it all dry away by the time the potatoes are done. Cover them with a towel, take them to the open air and shake them. If they are to be mashed, take a wooden spoon or potato masher and beat them till soft and light, in the kettle they were cooked in or in a hot dish. Add butter and seasoning to taste, and moisten with a little milk. Potatoes pressed through a colander make a pretty dish.

POTATOES (steamed).

Potatoes may be put in a colander or steamer over a kettle of hot water and steamed till done. They will be very mealy, but require more time than to boil in water. They can be put over the kettle containing some other boiling vegetable, and thus save the space of an extra kettle.

BAKED POTATOES.

Wash, dry, and bake in a quick oven.

They should be smooth and fair, done through, but not baked a minute too long. If they cannot be sent at once to the table, break them open carefully to let the steam escape. They will be less "soggy," but will not be really nice unless served the minute they are done.

FRIED POTATOES.

Slice cold, boiled potatoes lengthwise, in about eight pieces. They are better if rather underdone. Fry in plenty of hot lard, as you would doughnuts. Salt; drain in a napkin; serve hot.

POTATO BALLS.

Take one pint mashed potato, highly seasoned with salt, pepper, celery-salt, chopped parsley, and butter, and moisten with a little hot milk or cream. Beat one egg light. Add part of it to the potato.

Shape into smooth, round balls. Brush over with the remainder of the egg, and bake on a buttered tin till brown. Be careful and not get them too moist.

DUCHESS POTATOES.

Potatoes	five.
Flour	five dessertspoonfuls.
Milk	one large half-cup.
Eggs	two.

Grate the potatoes, which should be boiled and cold. Mix them with the flour and milk gradually.

Add the egg, and drop by spoonfuls into boiling lard. Take them out the instant they are of a delicate brown.

POTATO SOUFFLÉ (nice).

Potatoes	six (large and smooth).
Butter	one tablespoonful.
Salt	one teaspoonful.
Pepper	one-half saltspoonful.
Eggs	whites of four.
Milk (hot)	to moisten.

Wash the potatoes very clean; bake them until just done; cut them in halves lengthwise.

Scoop out the potato into a hot bowl; mash; add the seasoning and half the beaten egg. Fill the skins with the mixture, and cover lightly with the remaining egg, well salted. Brown lightly.

POTATO PUFF.

Cold mashed potato . . . . . two cups.
Butter (melted) . . . . . two tablespoonfuls.
Eggs . . . . . two.
Milk . . . . . one cup.
Salt . . . . . one-half teaspoonful.

Beat the potato and butter to a cream, add the eggs, beaten light, then the milk, then the salt. Beat all together well, pour into a deep dish, and bake in a quick oven till brown.

SARATOGA POTATOES.

Pare and wash raw potatoes and wipe dry. Cut in very thin slices, and fry in hot lard. Take from the fat as soon as brown with a perforated skimmer; put into a colander and keep hot. Do not cover them.

DELMONICO FRIES.

Pare, wash, and wipe the potatoes as above. Cut in strips about the size of the little finger. Fry in hot fat. Lay in a colander on straw paper or a clean towel, which will absorb any fat that may adhere.

POTATO CROQUETTES.

Potatoes . . . . . six.
Eggs (yolks only) . . . . . two.
Butter . . . . . size of an egg.
Salt . . . . . to taste.
Pepper . . . . . to taste.
Crumbs.

Pare the potatoes and put them into boiling salt and water. When cooked, mash fine. Season with the butter, salt, and pepper; add two-thirds of the beaten yolks of the eggs. Beat these together very light, and rub through a sieve.

When cool, shape into balls, dip in bread crumbs, then in yolk of egg, again in crumbs, and fry in boiling lard. Lay on a pan covered with paper to drain. A little chopped parsley may be added.

STEWED POTATOES.

Wash, pare, and slice potatoes. Put them in a saucepan with milk enough to cover them. Let them boil till done; thicken with a little flour smoothed in cold milk. Add a good piece of butter, a little pepper, and salt to taste. A little finely chopped parsley may be added.

COLD BOILED POTATOES (stewed).

Potatoes which are to be cooked a second time, or made into salad, should be boiled in salted water with the skins on. They should be washed thoroughly, that they may not be discolored in boiling. Slice cold boiled potatoes thin, and proceed as in the rule for Stewed Potatoes. They will not require more than five or six minutes for cooking.

CRESTLINE POTATOES.

Cut cold boiled potatoes, rather underdone, into small cubes. Cover with milk, add salt and pepper to taste, and a large lump of butter. Cook in a double kettle two hours.

SCALLOPED POTATOES.

Slice raw potatoes very thin. Place a layer half an inch thick loosely in the bottom of a baking-dish. Season with pepper and salt to taste; spread with bits of butter, and dredge over a little flour. Then put in another layer, seasoning as before, until a quart dish is half full. Cover with milk; bake in a slow oven. Cover at first with a plate.

SCALLOPED COLD POTATOES.

Slice cold potatoes very thin. Grease a baking-dish; sprinkle the bottom with a thin layer of cracker crumbs. Over these put a layer of potatoes; scatter on salt, pepper, and small bits of butter. Repeat the layers until the potatoes are all used, seasoning each layer. Cover with milk or cream, or, if you have it, a cup of rich chicken broth. Bake in a quick oven twenty minutes or half an hour, according to the quantity.

POTATOES À LA CRÊME.

Heat in the frying-pan a piece of butter half the size of an egg. When it bubbles, add an equal quan-

tity of flour. Stir while heating, but do not let it brown. When smooth, add a cup of milk or cream, a little at a time. Cut cold potatoes into small pieces; season them with salt and pepper to taste; add them to the butter and flour; cover the pan, and let the potatoes heat through thoroughly. Serve at once.

POTATOES LYONAISE.

Chop a small onion fine. Fry it in two or three tablespoonfuls of butter. When the onion begins to color, add cold boiled potatoes cut into cubes like dice. Stir with a fork, being careful not to break them. Season with pepper and salt, and when they are heated through, scatter a tablespoonful of parsley over them, and cook for two or three minutes longer. Serve at once on a hot dish.

All the preceding receipts for cooking potatoes are good. It is unnecessary to serve this essential vegetable in the same monotonous style day after day, when it can be prepared in such a variety of ways.

SWEET POTATOES.

These require longer cooking than white potatoes. Allow three-quarters of an hour for boiling; an hour, at least, for baking. Cold boiled sweet potatoes are very nice sliced lengthwise and fried till brown. Do not peel them before boiling.

TURNIPS.

Peel and slice them, and boil till soft. An hour and a half should suffice. Mash them fine and smooth; add pepper, salt, and butter to taste; smooth the top, and serve hot.

PARSNIPS.

Boil them three-quarters of an hour, or till done. Scrape the outside, split them, and scatter a little butter, salt, and pepper over them.

This sweet and rather insipid vegetable is improved by being fried in hot fat upon a well-greased griddle.

Some cooks add one or two parsnips to a meat stew.

PEAS.

Peas should be shelled by clean hands into a clean dish, as they are better not to be washed. Put them into cold water, and boil them till tender. The amount of time they will require depends upon their freshness. Half an hour should be sufficient for peas fit to be eaten. Have as little water as will suffice in the kettle.

STRING BEANS.

Beans require long boiling, say an hour and a half. Strip off the strings and break them in inch pieces. Put them into cold water. Boil a piece of salt pork

with them. When done, drain, add plenty of butter and salt. Serve the pork with the beans, if desired. As little water as possible should be used, that the goodness of the beans may not be wasted. Beans and peas will boil more quickly if a pinch of soda is put into the water; but if they are young and fresh they do not need this.

ASPARAGUS.

Wash in several waters. Cut off the tough end; scrape the white part; tie up in bunches and throw them into boiling water with salt in it.

Boil twenty-five minutes; more if required. Try one or two stalks and see if it is tender.

Lay the bunches evenly, with the green ends toward the centre of the platter, upon slices of moistened buttered toast. Cut and remove the strings; spread bountifully with bits of butter, and serve hot.

Some people cut the asparagus into inch pieces after it is boiled tender, and pour drawn butter over it, and serve it in a vegetable dish.

SHELLED BEANS.

Put them into just enough cold water to cover them. Cook an hour, or till tender. Add salt and butter.

STEWED TOMATOES.

Pour boiling water upon the tomatoes, then the skins can be easily removed. Put them on the stove in a saucepan and stew half an hour. If they are very watery, pour away a part of the surplus water. Add a liberal piece of butter and a little salt. Let each one add pepper and sugar to his taste. They may be thickened with bread or cracker crumbs if desired. The crumbs should be rolled fine and sifted.

BAKED AND STUFFED TOMATOES.

Select firm, ripe tomatoes, and with a sharp knife cut off a thin slice from the stem end. Now remove the green core, and fill the orifice with an onion chopped very fine, a small piece of butter, a little pepper, a little salt, and a teaspoonful of cracker-dust or bread-crumbs; arrange them in a baking pan, add a little water, and bake in a moderate oven.

FRIED TOMATOES.

Cut ripe tomatoes in half, and fry them on both sides in hot lard and butter. After the tomatoes are taken from the frying-pan, pour into it a cupful of cream, thickened with flour, and seasoned with a little cayenne and salt. Pour over the tomatoes and serve hot. Cold boiled ham chopped or grated fine may be added to this.

SCALLOPED TOMATOES.

Scald and skin half a peck of firm, ripe tomatoes; cut them into slices; take one pound of bread-crumbs, half a pound of best butter, two ounces of fine sugar, a dessertspoonful of salt, a teaspoonful of pepper, and one of onion chopped fine.

Put into a baking-dish a layer of crumbs, upon which place a layer of sliced tomatoes; upon these place a few bits of butter, a little of the chopped onion, a sprinkling of pepper, sugar, and salt, now another layer of crumbs, and then another of tomatoes and butter, etc.

Fill the dish with alternate layers in this way, making the last layer of crumbs, dotting it over with pieces of butter, and dusting with pepper and salt. Bake in a good oven an hour.

BROILED TOMATOES.

Select firm, ripe tomatoes, cut them in two, and place upon a well-greased broiler. Broil them over a clear fire, keeping the skin side next the fire most of the time. Pour melted butter over them. Season with pepper and salt. Serve on a hot dish.

GREEN CORN.

The corn will be sweeter if the inside layer of husks is left on while it is boiling. Strip off the outside husks, turn back the inner layer, and pick

off all the silk. Fold over the inner husks again, put it into boiling water and cook ten minutes. If corn is cooked too long it loses its sweetness. Serve on a platter, over which a napkin is spread. Turn the corners of the napkin over the corn.

GREEN CORN PUDDING.

Corn . . . . . one dozen ears, or one can.
Milk . . . . . one quart.
Sugar . . . . . one tablespoonful.
Butter (melted) . . . . . two tablespoonfuls.
Eggs (well beaten) . . . . . four.

Mix all thoroughly, and bake half an hour, or until the custard is set. Serve as a vegetable.

CORN OMELET.

Corn . . . . . one can.
Milk . . . . . half of one cup.
Eggs . . . . . four.
Butter . . . . . three tablespoonfuls.

Beat the eggs, chop the corn, add it and the milk, season with salt and pepper, add the butter. Fry in a hot frying-pan.

PUFF TOMATO OMELET.

Tomatoes . . . . . four (medium size).
Butter . . . . . a small piece.
Flour . . . . . two tablespoonfuls.
Eggs . . . . . six.
Pepper and salt . . . . . to taste.

Peel and chop the tomatoes. Rub the flour and butter together, and mix with the tomatoes. Add pepper and salt. Beat the eggs light, and stir into the mixture, and fry in a hot frying-pan.

ASPARAGUS OMELET.

Asparagus . . . . . two pounds.
Eggs . . . . . yolks of five, whites of three.
Cream . . . . . two tablespoonfuls.
Salt . . . . . a little.

Boil the asparagus, which should be tender and fresh, in as little water as possible; or, better still, steam it till tender. Then chop it very fine; mix it with eggs well beaten and cream. Fry it in butter, and serve hot.

SPINACH.

Wash in several waters. Put into plenty of water and boil half an hour, or till tender. Take from the pot and drain.

It may now be seasoned with salt, a little pepper, and a tablespoonful or two of butter, and garnished with slices of hard-boiled eggs, and sent to the table thus; or, after removing from the pot, drain in a colander, rinse thoroughly with cold water, then chop it in a tray quite fine. Heat in a spider a tablespoonful of butter, a tablespoonful of flour, a few bits of chopped or grated onion, salt and

pepper. Mix the spinach thoroughly with this; heat it through; garnish with slices of egg, and serve.

RICE (as a vegetable).

Soak the rice, after picking it over and washing it, in cold water for two hours. Scatter this slowly into a large kettleful of boiling water, and cook twenty minutes without stirring.

Drain in a colander and serve.

RICE (as a vegetable, or for croquettes).

Wash and pick over the rice. Boil it about five minutes. Remove it from the fire; turn it into a colander, and turn cold water over it, or put it under the faucet for a moment.

Boil it now in milk, slowly, from half to three-quarters of an hour.

Allow a pint of milk for every four tablespoonfuls of the raw rice.

This may be made into croquettes by mixing a beaten egg with it, shaping into balls, and rolling in beaten egg, then in crumbs. Fry in hot lard. A little sugar can be added to the rice before shaping, if desired.

RICE CROQUETTES.

Boiled rice . . . . . two cups.
Eggs . . . . . four.
Butter (melted) . . . . . two tablespoonfuls.

Cracker crumbs . . . . . half of one cup.
White sugar . . . . . two teaspoonfuls.
Flour . . . . . one tablespoonful.
Salt to taste.

Mix the butter and salt well into the rice. Add the sugar, then the eggs well beaten, reserving the white of one. Form into shape; roll in the flour, then in the white of egg, then in the crumbs.

Fry a light brown in plenty of fat.

SUMMER SQUASH.

Boil summer squash in a bag or cloth. It should be put in boiling water, and cooked about three-quarters of an hour. When done, press out as much of the water as possible; turn it into a vegetable dish, and season with salt and butter. Smooth over the top. Do not peel summer squash.

WINTER SQUASH.

A hard-skinned Hubbard squash need not be peeled, as after it is cooked the squash can be easily removed from the rind with a spoon. Other kinds should be peeled. Scrape out the seeds and soft fibres from the inside; cut it in pieces, and put it into a colander or steamer over a kettle of boiling water. It will be much dryer than if boiled in water. Press through a hot colander, add plenty of butter and salt, a little pepper, and serve. Smooth the top.

BAKED CABBAGE.

Wash the cabbage and lay it in cold water for an hour. Put it into well-salted, boiling water. Change the water after it has boiled half an hour. When done, drain, chop fine, and add one cup milk, one-quarter cup butter, one teaspoon salt, one-half saltspoon pepper, two eggs. Put it in a shallow dish, cover with bread-crumbs moistened with butter, and bake till the crumbs are brown.

LADIES' CABBAGE.

Cabbage	one (a fine white one).
Butter	one tablespoonful.
Pepper	a little.
Eggs	two.
Milk	three tablespoonfuls.
Salt	a little.

Boil the cabbage. When cool chop fine, and add the eggs well beaten, then the other ingredients. Mix well, and bake in a buttered dish till brown.

ONIONS.

Peel ten or twelve small onions. Put them in boiling salted water. When they have boiled five minutes change the water, and again after ten minutes. Boil till they are tender, but not broken. Drain off the water, cover them with milk, and cook

five or ten minutes longer. Season with salt and pepper.

Serve plain, or as a garnish for beef, or pour cream or drawn-butter sauce over them.

CAULIFLOWER.

Strip off the leaves, and soak for half an hour in cold water. Boil in salted water till tender. Drain, and serve with drawn butter.

BEETS.

Wash them, but do not break the skins any more than necessary, as they will "bleed" and lose their sweetness in cooking. It is safe to allow three hours for cooking them, though young beets will cook in less time. When tender, rub off the skins, and slice lengthwise. When cold they may be covered with vinegar, and will make an excellent pickle.

EGG PLANT.

Cut in slices about quarter of an inch thick. Soak them in salt and water for an hour. Drain and dry. Dip each slice in beaten egg, then in cracker-crumbs, and fry in hot fat till brown.

SALSIFY, OR OYSTER PLANT.

Wash and scrape it, and boil in salted water. When done, cut it in slices, dip in egg, then in cracker-crumbs, and fry on a greased griddle till

done. Or make a batter of egg, milk, flour, and salt; mix the slices of salsify with it, and fry in hot fat.

STEWED MUSHROOMS.

Put a can of French mushrooms into a porcelain-lined saucepan. Add a little pepper, salt, a squeeze of lemon, and a good-sized piece of butter. Cover the pan, and let them stew slowly ten minutes, or till tender. Then add flour, which has been smoothed in milk, sufficient to thicken them to the consistency of cream. Remove any particles of butter which are floating on top, add a little grated nutmeg, and let them simmer till they are done.

MUSHROOMS WITH CREAM.

Pull off the stalk. Peel both the top and the stalk, break in small pieces, and scatter salt and a little pepper over them. When they have stood for about half an hour, stew them till they are tender. Add a little butter while they are cooking. Serve on slices of toasted bread from which the crusts have been removed. Pour over all cream enough to cover.

Fresh mushrooms may be tested by scattering salt on the gills. If they turn black, they are supposed to be good. It is safer, however, to use canned mushrooms, as they are selected by experts.

BAKED MACARONI.

Break in inch-pieces and boil half a package of macaroni for half an hour. The water should be boiling when the macaroni is put into it, and well salted. There should be ten times as much water as macaroni.

At the end of the half hour drain it in a colander. Return it to the kettle with four or five tablespoonfuls of beef-drippings and a little salt. Let it heat through; then put it into an earthen dish, add a can of strained tomatoes, a few spoonfuls of milk, a little butter, a little cayenne-pepper, and salt to taste.

Grate some old English cheese over the top, and set it in the oven to brown. The tomatoes should be boiled down for an hour or so before being added to the macaroni.

SPAGHETTI.

Spaghetti may be cooked in the same way as macaroni. It is more delicate, and need not be boiled more than fifteen minutes. Butter may be substituted for the beef-drippings, when more convenient.

EGGS.

TO BOIL EGGS.

Put them in boiling water with a laddle or spoon, that the shells may not crack. Boil them from three to ten minutes, according as they are liked hard or soft.

POACHED EGGS.

Have a saucepan nearly full of boiling water with a little salt in it.

Break each egg separately, being careful not to break the yolk.

Put a skimmer into the saucepan, and upon that drop the egg. When the white is cooked, draw out the skimmer with the egg in it, carefully. Serve upon slices of buttered toast that have been soaked a little, or upon hashed meat.

SCRAMBLED EGGS.

Eggs	six.
Butter	one tablespoonful.
Milk	one cup.
Salt	a saltspoonful.

Put the milk upon the fire in a pan. When it is nearly boiling, add the salt and butter. Then the eggs, well beaten, and stir steadily till it thickens. Take from the fire before it becomes too thick, and pour it over slices of buttered toast.

FRIED OMELET (plain).

The requisites for success in cooking an omelet are a smooth spider, good butter, and dexterity.

Beat together, —

Eggs	four.
Cream	four tablespoonfuls.

Put into a hot spider a large tablespoonful of butter. Let it melt and turn to a golden yellow, but do not let it brown. The pan must not be too hot. Pour in the mixture, stir very gently with a fork. When it begins to set, loosen the edge with a knife, fold, and serve in a hot platter. Let each one salt it to his taste, as salt, if added before it is cooked, makes it heavy.

Small bits of ham, smoked tongue or beef may be sprinkled over it before it is folded.

FRIED OMELET (seasoned).

Eggs	four.
Flour	four teaspoonfuls.
Thyme	one teaspoonful.

Milk . . . . . one cupful.
Parsley . . . . . one teaspoonful.
Salt . . . . . one-half teaspoonful.
Pepper . . . . . a pinch.
Onion (chopped fine) . . . . . one teaspoonful.

Beat the yolks of the eggs thoroughly. To them add the flour, then the seasoning, then stir in the milk; lastly add the whites beaten very stiff.

Have an omelet pan hot over the fire with a tablespoonful of butter. Pour in the omelet and stir till half done. Let it stand a minute, and then fold one-half over the other with a fritter-turner. Serve hot.

PUFF OMELET (baked).

Milk . . . . . one cup.
Eggs . . . . . six.

Heat the milk, add a little salt and butter; beat together the yolks of the six eggs and the whites of three; stir them into the hot milk; pour into a hot, buttered dish, and add the other three whites well beaten. Bake ten or fifteen minutes. If the top browns before the rest is done, finish cooking it upon the top of the stove.

TO FRY EGGS.

Be careful not to break the yolks. Fry in hot fat in a frying-pan, and dip the fat constantly over the top of the eggs, that they may cook through without

being turned. Some cooks keep muffin-rings which they place in the pan, and break each egg separately into a ring. They can be sent to the table in better shape, if cooked in this way.

DEVILLED EGGS.

Boil the eggs twenty minutes. Shell them, cut off the thin side of the white, and take out the yolks. Mix the yolk with mustard, pepper, salt, vinegar (or lemon), butter (or oil), to taste. Put the mixture back into the eggs, and serve.

DESSERTS.

"Dainty bits make rich the ribs."

TO BEAT THE WHITES OF EGGS.

The whites of eggs will froth more quickly if they are cold. Let them lie in cold water before breaking them, and beat them in a cold dish. If they are fresh they can soon be beaten stiff enough to stay in any shape. If they are not to be used immediately, they can be set over the steam of a kettle a few minutes. This will harden them so that they will retain their stiffness a long time.

Unless eggs are fresh laid, break them each separately in a cup, or the whole may be spoiled by the addition of a stale one.

STEAMED CUSTARD.

This should be made in a double kettle, the outside one containing boiling water. Into the inner kettle put the milk, and when it comes as near to boiling as it will in a double kettle, add well-beaten eggs in the proportion of four or five to the pint of

milk, and sugar one-half of a cup to a pint. It is well to beat the sugar and eggs together before adding them to the milk. The whites of the eggs, or a part of them, may be reserved to garnish the custard. Beat them to a stiff froth, add gradually a few spoonfuls of powdered sugar, and spread or drop this over the top, after the custard has been turned into the dish in which it is to be served.

It will be more sure to be smooth if a teaspoonful of corn starch dissolved in cold milk is added to the beaten eggs. It is impossible to tell just how long to cook a steamed custard. It must be stirred constantly, and when it appears to be thickening and seems like cream, remove the inner kettle to the table and continue stirring for a few minutes longer. Then pour the custard into a cold pitcher and stir till it begins to cool, or the outside of the custard will cool soonest and curdle. If the custard is cooked too long it thickens too much and curdles, which hurts its appearance. If it does not cook long enough it is watery. Only experience will teach just when is the right moment to take it from the fire.

BAKED CUSTARD.

Milk	one quart.
Eggs	six.
Sugar	one cup.
Vanilla or nutmeg	to taste.

Boil the milk; when nearly cool add the sugar, eggs, and flavoring. Bake in a pudding-dish in a slow oven till done. Try it by slipping a spoon handle into the edge. If the milk does not follow the spoon the custard is set.

This quantity will make a filling for two pies, to be baked without an upper crust.

CUSTARD SOUFFLÉ.

Butter . . . . . two tablespoonfuls.
Milk (boiling) . . . . . one cup.
Flour . . . . . two tablespoonfuls.
Eggs . . . . . four.
Sugar . . . . . two tablespoonfuls.

Cream the butter, add the flour, and gradually the milk, which must be boiling; then add the yolks of the eggs, which must have been thoroughly beaten and mixed with the sugar.

When cool add the beaten whites, and bake in a buttered dish in a moderate oven, thirty minutes or more. Serve instantly.

ITALIAN CREAM.

Milk . . . . . one pint.
Eggs . . . . . two.
Sugar . . . . . one tablespoonful.
Gelatine, three-eighths of an ounce (or the weight of three thick nickel pennies).

Soak the gelatine half an hour in three tablespoonfuls of cold water.

Boil the milk and stir in the gelatine, and when cool strain them into the eggs, which must have been beaten very light. Add the sugar; flavor with vanilla. Beat well and pour into a mould. Set on the ice. Serve with cream and sugar.

BRUNSWICK CREAM.

Milk	one quart.
Sugar	eight tablespoonfuls.
Brandy or sherry wine	one wineglassful.
Gelatine	one-half box.
Eggs	six.

Soak the gelatine in the milk ten minutes; place over the fire, and let it come to the boiling point. Add the sugar and the yolks of the eggs beaten very light, and stir till it is a thick custard. Remove it from the fire and let it stand five minutes. Stir in the whites, well beaten, and the wine.

BAVARIAN CREAM.

Whip a pint of cold cream to a stiff froth, which will lie on a sieve. Boil another pint of cream or rich milk with two tablespoonfuls of sugar and a vanilla bean, or a little vanilla extract. Soak half a box of gelatine in a cupful of water in a warm place. Add this to the boiled milk. When slightly cooled, stir in the well-beaten yolks of four eggs. When it becomes cold enough to begin to thicken,

stir constantly until it is smooth. Then stir in the whipped cream lightly. When well mixed, pour it into moulds and set it on the ice or in a cool place to harden.

Any seasonable fruit or nuts may be added to this before it hardens.

CHARLOTTE RUSSE.

Cream . . . . . one quart.
Gelatine . . . . . half a box.
Eggs . . . . . three.
Powdered sugar . . . . . half a pound.
Brandy . . . . . two tablespoonfuls.

Whip the cream to a froth while standing on the ice.

Cover the gelatine with milk, and place it on the back of the range until thoroughly dissolved. Beat the eggs well; to them add the sugar, and stir these into the gelatine very gradually. Add the brandy. Pour this mixture into the cream, whipping it all the time. Pour it into moulds (it will fill two large ones), and set it on the ice or in a cool place.

CHARLOTTE RUSSE.

Cream . . . . . one pint.
Eggs . . . . . whites of two.
Sugar . . . . . two-thirds cup.
Gelatine . . . . . one quarter box dissolved in
Milk . . . . . two-thirds cup.
Vanilla . . . . . one teaspoonful.

Beat the cream, skimming off the froth as it rises, and putting it into another pan, set in ice water. Then stir in the sugar and the whites of the eggs beaten stiff. Next the gelatine, which must have been dissolved in the milk. Stir all together, and when thick enough to just pour, turn into moulds lined with thin slices of sponge cake.

CHARLOTTE RUSSE.

Milk	one pint.
Eggs	four.
Cream	one pint.
English gelatine	one-half ounce.
Sugar	one cup.
Vanilla	one teaspoonful or more.

Put the gelatine into a gill of milk, and place it upon the back of the stove, where it will warm slowly. Whip the cream to a complete froth, and add the gelatine when it is thoroughly dissolved.

Make a boiled custard (see receipt) of the pint of milk and four eggs, and enough sugar to make it very sweet. When the custard is cold, flavor it with the vanilla, and add it to the whipped cream.

Line a mould that holds a quart with thin slices of sponge cake; pour the mixture into it, and set it in a cool place to stiffen.

DELICATE DESSERT.

Bake a sponge cake in a shallow pan, so that the cake will be about two inches thick when done.

Just before serving, pour some boiled custard over this, and spread a layer of sliced oranges or peaches upon it. Beat the whites of the eggs (about four, which may be reserved from the custard) to a stiff froth, and drop them over the top.

WINE JELLY.

Gelatine . . . . . one package.
Cut sugar . . . . . one pound.
Water . . . . . three pints.
Lemons . . . . . juice of three.
Sicily Madeira wine . . . . . one pint.

Dissolve the gelatine in a pint of cold water. Add the sugar and lemon juice. Upon this pour two pints of boiling water. Add the wine, and strain into bowls or moulds. Set it away in a cool place. It will require about eight hours to harden.

CIDER JELLY.

Cider . . . . . two quarts.
Sugar . . . . . three cups.
Lemons . . . . . the juice and grated rind of two.
Cinnamon . . . . . one teaspoonful.
Gelatine . . . . . one package.

Dissolve the gelatine and sugar for half an hour in one pint of the cider.

Boil the remaining three pints of cider, and when it boils, add the cider containing the sugar and gelatine. Let it thoroughly mix, but not boil. Remove from the fire, flavor, and strain into moulds, which have been wet with cold water.

If the cider is pretty sour, the lemon juice may be omitted.

CALF'S-FOOT LEMON JELLY.

Gelatine . . . . . one two-ounce package.
Sugar . . . . . one and one-half pounds.
Lemons: the juice of four or five and the grated rind of two.

A little cinnamon or orange peel may be added for flavoring.

Soak all these in a pint of cold water till the gelatine is thoroughly dissolved. Then add three pints of boiling water, mix thoroughly, and strain. This will make two quarts of table jelly. It may be colored with a little burnt sugar, if desired.

ORANGE JELLY.

Gelatine . . . . . half box dissolved in
Hot water . . . . . one small cup; then
Lemon . . . . . juice of one.
Cold water . . . . . half-cup; add
Orange juice . . . . . one pint.
Sugar . . . . . one cup.

Stir all together and strain.

ORANGE JELLY.

Gelatine	half box.
Oranges	juice of four.
Sugar	one and a half cups.
Lemon	one.
Water	one pint.

Moisten the gelatine with cold water. Pour over it the pint of boiling water; add the sugar and fruit juice; let it boil up once, then strain into a mould wet with cold water.

TO SERVE ORANGE JELLY.

Cut a small piece from the tops of the oranges, smoothly. Take out all the inside. When the jelly has cooled a little, pour it into the oranges, as into cups, and set them on the ice to harden.

When the jelly is firm, serve on a glass dish ornamented with green leaves.

FROZEN PUDDING.

Fill a mould with alternate layers, as follows: First, slices of sponge cake; then slices of banana; then some smooth jelly; then macaroons; and so continue till the mould is full.

Make a steamed custard, in which dissolve a teaspoonful of gelatine. When cool, pour it over all, and freeze.

ICE CREAM.

Ices make a delicious and healthful dessert; and if one has a good freezer, they can be made as easily as a pudding or a pie, and are certainly more satisfactory in summer. It is well to pound the ice fine in a stout bag, for then the pieces will not fly. The ice, with alternate layers of salt, should be packed around the pail.

Heat a quart of milk.

Wet two tablespoonfuls of corn starch in a little cold milk. Add this to the hot milk. Stir into it one and one-half cups of sugar and a pint of cream. Freeze. This can be made of all cream, when half as much corn starch may be used. A box of strawberries, mashed and made very sweet, may be added when the cream is half frozen. If strawberries are used, other flavoring may be omitted.

Vanilla, pineapple, or lemon extract can be added in such quantity as suits the taste. Some of the flavoring is lost in the process of freezing.

CHOCOLATE ICE CREAM.

Milk	one large pint.
Flour	one small cup.
Eggs	two.
Sugar	two cups.
Cream	one quart.
Chocolate	one ounce.

Mix the chocolate with two tablespoonfuls of sugar and one of boiling water.

Beat the eggs, one cup of sugar, and the flour together, and stir them into the boiling milk. Cook twenty minutes, stirring often.

Set the chocolate (with the two spoonfuls of sugar and one of hot water) over the fire till melted. Add this to the mixture. Then add the other cup of sugar and the quart of cream very gradually. Mix thoroughly and freeze.

ICE CREAM.

Milk	one quart.
Flour	one tablespoonful.
Sugar (white powdered)	three cups.
Gelatine	one tablespoonful.
Eggs (yolks only)	three.
Vanilla or lemon extract	one tablespoonful.
Cream	three pints.

Bring the milk to a boil, and add to it the flour, smoothed in a little cold milk. Then add the eggs, beaten up with one cup of the sugar. Then the gelatine, dissolved in a little cold milk. Remove from the fire and strain.

The next day add to the mixture the remaining two cups of sugar, the cream, and flavoring. Beat all together and freeze.

Any kind of fruit juice can be added after the cream is partly frozen, instead of lemon or vanilla.

ORANGE ICE.

Oranges	six of large size.
Lemons	two.
Water (boiling)	five gills.

After squeezing the juice from the fruit, pour the boiling water over the peel and pulp, and let it stand until cool. Then add it to the juice, sweeten to the taste, and freeze.

BANANA ICE CREAM.

Make a steamed custard of a pint of milk, two eggs, and a cup of sugar. When cold, add a pint of cream, six bananas sliced, and freeze.

RASPBERRY SHERBET.

Raspberry jam	one cup.
Sugar	one cup.
Water	one and one-half pints.
Lemon	juice of one-half of one.
Gelatine	one tablespoonful.

Dissolve the gelatine in a little of the water, mix with the other ingredients, strain, put into a mould, and freeze.

Substitute three-quarters package of gelatine for the above quantity; melt all together over the fire, strain, and set away till cold, and you will have excellent jelly.

WATER ICE.

Make strong lemonade very sweet; dissolve a tablespoonful of gelatine in cold water; to these add sufficient cold water to make the requisite quantity of ice. Orange or any other fruit juice may be substituted for lemon.

TO SERVE A WATERMELON.

Cut the melon in two; take out the pink part in smooth spoonfuls, removing the seeds, and pile up in a glass dish; ornament with flakes of white of egg, frothed, and sweetened with a little powdered sugar. Set on the ice till ready to serve.

STEAMED SWEET APPLES.

Wash and core some fair sweet apples; lay them in a porcelain-lined kettle; fill the hole in the centre with white sugar, and scatter a little sugar over the top; put a little warm water into the kettle and steam them till they are soft. Add more water as it is needed, so that there will be sufficient for a little juice when done. Keep them covered closely while cooking. Serve cold.

APPLE SNOW.

Stew ten or twelve fair apples in a very little water, just enough to keep them from burning. Do not peel or cut them. Boil them slowly, and when they are very soft strain them through a sieve. Beat

them till very light. Take the whites of as many eggs as you have apples. Beat them to a stiff froth, stir them lightly into the apple, and beat till the mixture is quite stiff. Heap it upon a glass dish, and pour around it a steamed custard made of a quart of milk, the yolks of eight of the eggs, and a cup of sugar.

BLANC-MANGE.

Milk . . . . . one quart.
Sea-moss farine . . . . . one even tablespoonful.

Put the milk into a double kettle. Scatter into it very slowly the sea-moss farine, stirring constantly. If the farine begins to lump at first it is almost impossible to stir it smooth afterwards. Let it heat slowly; stir it occasionally. When it has boiled up, looks white, and seems smooth and thick, set it back where it will cook slowly till done. Strain it into a mould which has been wet with cold water. Set it in a cool place. To be served with powdered sugar and cream.

This may be flavored with vanilla, lemon, or almond, about a teaspoonful, which must be added just before it is strained. It will take two or three hours to cook this.

LEMON JELLY WITH FRUIT.

Slice bananas or oranges, or both. Spread them over the bottom of a deep glass dish. Make lemon

jelly (see rule), and while warm pour over the fruit enough to cover it. Set it on the ice that it may cool quickly, but keep the rest of the jelly near the fire that it may not harden. When the jelly in the glass dish is stiff enough to bear another layer of fruit, add more slices of bananas or oranges, and cover with jelly as before. Proceed in this way till the dish is filled. The additional jelly must not be warm enough to melt the first instalment, but just so that it can be poured.

Another pretty dish is made by tying a bunch of grapes to a stick, letting the stick rest upon the top of a deep glass dish. Pour the jelly around the grapes which will hang within the dish. When the jelly is cool the string may be cut and the stick removed, and the grapes will keep their place in the centre of the jelly.

AMBROSIA.

Pineapple	one.
Bananas	six.
Oranges	six.
Lemon	one.
Strawberries	one pint.

Chop the pineapple quite fine. Slice the bananas and oranges, and quarter the slices. Cut the lemon fine. Mix the fruit together; make it quite sweet with powdered sugar.

Pour a wineglass of nice wine — sherry or Madeira — over all. Set it away till cool.

SABYLLON.

Eggs (yolks only) . . . . . ten or more.
Marsala wine (sherry will do) . four tablespoonfuls to an egg.
Sugar . . . . . two tablespoonfuls to an egg.

Mix; boil until thick in a double kettle, stirring constantly. Serve for dessert in little cups or glasses. A good accompaniment to cake.

PUDDINGS.

"Trimmed with sauce, — a feast for the eyes,
And giving the taste a sweet surprise."

ENGLISH PLUM PUDDING.

Flour	three and a half cups.
Suet	one cup.
Currants	one cup.
Milk	one cup.
Chopped raisins	one cup.
Soda	one teaspoonful.
Salt	one teaspoonful.

Warm the molasses, and stir the suet, which must be freed from strings and chopped very fine, into it. Pour this gradually upon the flour. Then add the other ingredients, last the saleratus, which must be dissolved in a little of the warm molasses reserved for the purpose. Stir fast and thoroughly after the saleratus is added. Steam in a well-greased double kettle for four hours.

This may be eaten with hot or cold sauce.

SIMPLE SUET PUDDING.

Chopped raisins	one cup.
Molasses	one cup.
Suet	one cup.
Milk	one cup.
Prepared flour	three cups.

Steam in a double kettle — one with a hole in the centre is best — three and a half hours.

BAKED PLUM PUDDING.

Baker's bread (stale)	one loaf.
Molasses	one cup.
Raisins	one pound.
Citron	one-half pound.
Cinnamon	one teaspoonful.
Nutmeg	one.
Suet	one cup.
Sugar	two cups.
Currants	one pound.
Eggs	nine.
Cloves	one teaspoonful.
Wine	one wineglassful.
Brandy	one wineglassful.

Soak the bread in milk over night. In the morning pour away the milk not absorbed, and mix all the ingredients in a bowl over a kettle of hot water. Bake very slowly five hours.

The raisins for puddings should be stoned or chopped.

BREAD PUDDING.

Milk . . . . . three pints.
Raisins (stoned) . . . . . one cup.
Eggs . . . . . four or five.
Sugar . . . . . one cup.
Butter . . . . . one-half cup.
Bread . . . . .
Spices . . . . .

Break stale bread into the milk, and set it upon the back of the range. Baker's bread will make the lightest pudding, though any pieces of bread may be used; pieces of cake, slightly stale, may also be used up in this way. About as much bread as the milk will thoroughly soak will make it of the proper consistency.

Add the butter, and let it melt; then the sugar; then the eggs, well beaten; last, the raisins. Spice to suit; all kinds may be used. A tablespoonful of molasses will make it look dark and rich.

Any bread pudding may be varied by spreading a layer of jelly over the top, and frosting it with the whites of one or two of the eggs beaten up with a little sugar.

OLD-FASHIONED BREAD PUDDING.

Bread (baker's) . . . . . one loaf.
Milk . . . . . sufficient to soak the bread.
Sugar . . . . . one cup.

Molasses . . . . . one cup.
Eggs . . . . . five.
Raisins (stoned) . . . . . one-half pound.
Butter . . . . . one tablespoonful.
Spices . . . . . .

Slice the bread, and pour over it milk enough to cover it. Add the sugar, molasses, and eggs, well beaten. Mix, and add the raisins; add spices to taste, — half a nutmeg, or half a teaspoonful of clove and cinnamon each; a little salt may be added if desired. Turn into a dish holding about two or three quarts, fill it up with milk, and bake slowly five hours. When it has baked four hours, set it in a pan of hot water for the rest of the time. Can be eaten with any liquid pudding-sauce. Is good warmed over.

DELICATE BREAD PUDDING.

Bread crumbs . . . . . one pint ; or
Cracker-crumbs . . . . . one pint.
Milk . . . . . one quart.
Sugar . . . . . one cup.
Butter . . . . . one tablespoonful.
Salt . . . . . one-quarter teaspoonful.
Powdered sugar . . . . . four tablespoonfuls.
Raisins . . . . . one cup (chopped).
Eggs . . . . . four.
Spices . . . . . to taste.

Soak the crumbs in the milk till soft. Add the cup of sugar, then the yolks of the eggs, salt and spices. Put in the butter and raisins, and set in the oven. After it has stood long enough for the butter to melt, stir it well from the bottom.

It will require from half to three-quarters of an hour in a moderate oven to bake. When done, frost with the whites of the eggs beaten stiff and the four tablespoonfuls of powdered sugar, added gradually. Brown.

BREAD PUDDING (baked in cups).

Baker's loaf	one.
Cream, or condensed milk	one tablespoonful.
Milk	one pint.
Lemon	one.
Eggs	two.
Nutmeg	half of one.
Currants	one cup.
Butter	one tablespoonful.

Soak the soft part of a baker's loaf in a pint of milk. Let it set upon the back of the range and warm gradually. Add a cup of sugar, a tablespoonful of melted butter, and one of rich cream or condensed milk, the grated rind and half the juice of a lemon, then the eggs well beaten. Flour the currants, grate the nutmeg over them, and add to the rest. Butter some cups and bake. Serve with any nice pudding-sauce.

CRACKER PUDDING.

Cracker-crumbs	two-thirds cup.
Raisins	one cup.
Butter	two-thirds cup.
Milk	one quart.
Sugar	one cup.
Eggs	four.

Boil the milk, and pour it over the cracker-crumbs, which must be rolled fine. Add the butter and sugar, then the eggs and raisins. Bake three-quarters of an hour.

SWEDISH HONEYCOMB PUDDING.

Flour	one cup.
Molasses	one cup.
Butter	one-half cup.
Sugar	one-half cup.
Milk	one-half cup.
Eggs	four.
Soda	one teaspoonful.

Beat the flour (sifted), sugar, and molasses together. Melt the butter in the warm milk; to this add the soda.

Mix all these ingredients, and add the eggs, beaten to a stiff froth. Bake three-quarters of an hour. Serve with liquid sauce.

GRAHAM PUDDING.

Graham flour . . . . . two cups.
Milk . . . . . one cup.
Molasses . . . . . one cup.
Raisins . . . . . one cup.
Baking-soda . . . . . one teaspoonful.
Salt . . . . . a little.

This is a very plain pudding, containing neither suet, butter, nor eggs, but is a very good, cheap imitation of an English plum pudding.

Citron and currants can be added, if desired. Steam in a tin pudding-boiler.

INDIAN PUDDING (steamed).

Corn meal . . . . . four even tablespoonfuls.
Flour . . . . . four even tablespoonfuls.
Salt . . . . . a little.

Mix the above with a little cold milk.

Add to these one quart of scalded milk. Then

Eggs . . . . . four (well beaten).
Soda . one teaspoonful dissolved in two tablespoonfuls of hot water.

Add to the soda and water, —

Molasses . . . . . one cup.
Raisins (stoned) . . . . . one cup.
Cinnamon . . . . . a little.

Mix all, and steam three hours. To be eaten with sugar and cream.

INDIAN PUDDING (baked).

Milk	two quarts.
Indian meal	two cups.
Molasses	one-half cup.
Suet	two tablespoonfuls (chopped).
Salt	one-half teaspoonful.
Cinnamon	one-half teaspoonful.
Ginger	one-half teaspoonful.
Flour	one-half cup.

Boil all but a pint of the milk, and pour it hot over the other ingredients.

Bake in a high pudding-pot, slowly, three hours.

Then pour half of the cold milk over it, and bake another hour; then add the rest of the cold milk, cover with a plate, and bake three hours longer.

ANGIE'S INDIAN PUDDING.

Milk	two quarts.
Indian meal	one pint.
Molasses	one cup.
Salt	one teaspoonful.

Put a quart of milk upon the stove, and let it come to a boil.

Mix the meal, which may be either white or yellow, with a little cold milk. Add this to the hot

milk, and let it come to a boil again, stirring it steadily until it thickens, when remove it immediately. When partially cooled add the molasses, the remainder of the cold milk, and salt to taste.

A few raisins or sliced apples can be added, if desired, and will improve it.

Some cooks add a cupful of suet (from which the skin and shreds have been removed), chopped fine.

Bake slowly three hours, at least.

A high pudding-pot of earthenware is best to cook this pudding in, and the longer and more slowly it is cooked the better it is.

VIRGINIA PUDDING.

Eggs	eight (omitting half the whites).
Sugar	the weight of the eggs.
Indian-corn meal	the weight of six eggs.
Butter (creamed)	half a pound.
Nutmeg	one.
Milk	three pints.

Cream the butter, mix all well together, and bake in a slow oven two hours. Serve with wine sauce. To be eaten hot.

BROWN BETTY.

Bread-crumbs	two cups.
Water	one-half a cup.
Sugar	one-half a cup.

Chopped apples (tart and juicy) . . . . . two cups.
Butter . . . . . two tablespoonfuls.
Cinnamon . . . . . one teaspoonful.

Butter a pudding-dish, fill with alternate layers of apples and crumbs, sprinkling each layer with sugar, bits of butter, and spice. Cover closely, and bake three-quarters of an hour. When nearly done, take off the cover, and let it brown on top.

Serve with any nice pudding-sauce.

FARINA PUDDING.

Milk . . . . . one quart.
Farina . . . . . three-quarters of a cup.
Butter . . . . . size of an egg.
Eggs . . . . . three.
Sugar . . . . . three tablespoonfuls.
Vanilla . . . . . one and one-half teaspoonfuls.

Put a pint of milk over the fire with the butter. Let it come to a boil. Add the farina gradually, and boil till it does not adhere to the pan. Stir it constantly. Take it from the fire till it cools. When cool, add the yolks of the eggs well-beaten and the sugar and vanilla. Stir until smooth, and then add a pint of cold milk. Beat all well together, and then add the whites of the eggs, which must have been beaten to a stiff froth. Bake three-quarters of an hour. This may be eaten without sauce, or may be

served with cream and sugar. It is a very healthful pudding.

CORN STARCH PUDDING.

Milk . . . . . one pint.
Corn starch . . . . . two large tablespoonfuls.
Eggs . . . . . whites of four.
Salt . . . . . a pinch.
Vanilla . . . . . one scant teaspoonful.

Dissolve the corn starch in a little cold milk. Stir the sugar into the rest of the milk, and put it on the fire in a double kettle. When it begins to boil add the dissolved corn starch. Stir constantly until it thickens and is smooth. Add the whites of four eggs beaten to a stiff froth. Boil a few minutes longer to cook the egg. Remove from the fire and add the flavoring; also, if desired, a cup of grated cocoanut.

This may be served with a steamed custard made of the yolks of the eggs, a pint of milk, and half a cup of sugar. It is very nice also with jelly sauce. (See rule.)

RICE PUDDING (to be eaten cold).

Milk . . . . . one quart.
Rice (raw) . . . . . one level tablespoonful.
Salt . . . . . a pinch.
Sugar . . . . . four tablespoonfuls.
Nutmeg or vanilla . . . . . to taste.

Mix and bake very slowly four hours.

Economical and delicious. Make twice the quantity for a large family.

LEMON RICE PUDDING.

Rice . . . . . one cupful.
Butter. . . . . one large tablespoonful.
Eggs . . . . . .four.
Milk . . . . . one pint.
Sugar . . . . . one cupful.
Powdered sugar . . . . . .four tablespoonfuls.
Lemon . . . . . .one.

Boil the rice in salted water seventeen minutes. Drain, and add the milk and butter to the rice while hot; then the sugar and the yolks of the four eggs, well beaten, with the grated rind and a teaspoonful of the lemon juice. Bake this.

Beat the whites to a stiff froth, add the remainder of the lemon juice, and, gradually, four tablespoonfuls of powdered sugar. Spread this over the pudding when done, and brown lightly.

COCOANUT PUDDING.

Cocoanut . . . . . one (grated), or
Desiccated cocoanut . . . . . one and one-half cups.
Milk . . . . . one quart.
Eggs . . . . . five.
Sugar . . . . one cup (if grated cocoanut is used), or
Sugar . . . . . half-cup (if desiccated cocoanut).

Boil the milk, and add the eggs well beaten, and the sugar and cocoanut.

It is better to soak the desiccated cocoanut in milk for an hour before adding the eggs and sugar.

BANANA PUDDING.

Gelatine	one-half box.
Sugar	two cups.
Milk	one quart.
Bananas	five.
Cream	one pint.

Dissolve the gelatine in a cup of cold water. Scald the sugar and milk together. Thin the gelatine with a little of the hot milk, strain it, and add the rest of the milk. Let it simmer upon the back of the stove for ten minutes. Pour into a bowl to cool. Stir the bananas, which must be peeled and cut into small pieces, into the mixture after it has cooled (but not stiffened).

Serve with the cream whipped to a froth, sweetened if desired.

This should be made a day before it is to be used, to give it time to harden.

ORANGE PUDDING.

Sugar	one-half pound.
Eggs	six.
Butter	one-quarter pound.
Oranges	two.

Cream the butter and sugar, add the juice and grated rind of the oranges, then the yolks of the eggs, one by one; then slowly the whites well beaten.

Line a deep dish with puff paste, pour in the mixture, and bake.

STRAWBERRY PUDDING.

Line a bowl or mould with thin slices of stale baker's bread. Pour into this a quart of stewed strawberries, hot.

If the strawberries are fresh, they must be made very sweet; if canned, half a cup of sugar should be added.

Set this away till cool. Then turn it out into a glass dish, without disturbing its shape. Pour around it a steamed custard made of a pint of milk, and the yolks of three or four eggs, and two-thirds of a cup of sugar.

Ornament the top of the pudding with a meringue made of the beaten whites of the eggs and three tablespoonfuls of powdered sugar.

CHOCOLATE PUDDING.

Chocolate (grated) . . . . . two ounces.
Corn starch . . . . . one teaspoonful.
Milk (boiled) . . . . . one quart.
Eggs . . . . . four.
Vanilla . . . . . half a teaspoonful.

Boil the milk, add the chocolate, and boil five minutes. Add the corn starch, smoothed in a little cold milk. Cool a little, and add the eggs, except the whites of two, which are reserved for frosting. Add the vanilla.

Bake slowly for half an hour. When done, frost with the whites of the two eggs beaten to a stiff froth, to which four tablespoonfuls of sugar have been added gradually. Brown the frosting lightly.

TIPSY PARSON PUDDING.

Pour over slices of slightly stale cake (sponge is best) wine and water enough to cover. When soaked, drain off the water.

Make a steamed custard, and pour over it. Serve cold.

The wine may be omitted, and the custard flavored with vanilla or lemon.

This pudding may be ornamented with the white of one of the eggs used in the custard beaten stiff and dropped over the top.

Half a dozen cocoanut macaroons may be placed around the edge.

DANISH PUDDING.

Pearl tapioca	one cup.
Cold water	one pint.
Boiling water	one pint.

Sugar . . . . . one-half cup.
Salt . . . . . one-half teaspoonful.
Jelly (currant, or some acid jelly) . . . . one cupful.

Soak the tapioca in the cold water over night.

In the morning, put it into a double kettle with the boiling water, and cook an hour, or until transparent; stir often. Add the sugar, salt, and jelly. Stir well, and put into a mould to cool. Serve with cream and sugar.

SARATOGA PUDDING.

Tapioca . . . . . one coffee-cup.
Sugar (white) . . . . . one cup.
Lemon . . . . . one.
Water . . . . . two quarts.
Raisins (stoned) . . . . . one cup.
Apples (chopped) . . . . . one quart.

Soak the tapioca in the water over night. In the morning, add the apples, then the sugar, then the juice and grated rind of the lemon. Lastly, the stoned raisins. Bake in a covered dish, in a slow oven, two hours. Serve with sugar and cream.

TAPIOCA CREAM.

Tapioca . . . . . one-half cup.
Eggs . . . . . five.
Milk . . . . . one quart.
Sugar . . . . . one cup.

Soak the tapioca in water three or four hours. Have just water enough to keep it covered.

Boil the milk in a double kettle, add the tapioca, and cook till it is perfectly soft. Then add the yolks of the eggs beaten up with the sugar. Cook ten minutes longer.

Turn it into the dish into which it is to be served, and beat into it gently, with a silver fork, the whites of the eggs, which have been beaten to a froth.

Flavor with vanilla. Serve very cold.

RED PUDDING.

Heat equal quantities of currant juice and water over the fire. When boiling hot, add slowly sufficient sago or farina to make it as thick as blanc-mange. It will require about six tablespoonfuls to thicken a quart of liquid. Boil until clear, and pour into moulds to cool. Serve with sugar and cream, or a steamed custard.

Currant jelly dissolved in water may be used when the fruit is out of season.

PEACH PUDDING.

Butter a deep pudding-dish thoroughly. Line it with thin, smooth slices of baker's bread well buttered, from which the crusts have been trimmed. Fill the dish nearly full of sliced or canned peaches.

Sweeten to taste, and cover the whole with slices of bread which have been soaked for a minute or two in milk.

Put a plate, that will fit closely, over the top; lay a weight upon it to keep it in place, and bake in a moderate oven.

An hour, or an hour and a half, according to the oven, will suffice to bake it, if made of canned peaches. If raw peaches are used, it should be baked an hour longer.

BIRD'S-NEST PUDDING.

Apples	six.
Eggs	three.
Salt	a pinch.
Milk	one pint.
Flour	one teaspoonful.
Sugar	one cup.

Smooth the flour in a part of the milk; add the yolks of the eggs well beaten; then the whites, also well beaten; then the salt and the remainder of the milk. Stir in the sugar till it is dissolved.

Arrange the apples, which must be peeled and cored, in the bottom of a deep pudding-dish. Pour the custard over them, and bake till the apples are done.

BIRD'S-NEST PUDDING OF BAKED APPLES.

Core, peel, and bake the apples till soft. Make a custard, as in the rule for Baked Custard. Pour it over the apples, and bake till the custard is done.

This is a good rule, as the apples require longer baking than the custard. The inside of the apples where the core was taken out may be filled with sugar, and less sugar used in the custard. The apples will be better sweetened.

If these puddings are served with a sweet sauce, half the sugar may be left out.

SNOW PUDDING.

Eggs	six.
Sugar	one tablespoonful.
Salt	a little.
Corn starch	six tablespoonfuls.
Lemon	juice of one.
Water	one quart.

Dissolve the corn starch in a little cold water. Pour a quart of boiling water over it. Add the whites of the eggs beaten stiff. Stir well; set it in a basin of boiling water, or double kettle; cook ten minutes. Turn into a mould, and put away to harden.

Make a steamed custard, for sauce, of the yolks of the eggs, a pint or a pint and a half of milk, two-thirds of a cup of sugar, and a teaspoonful of vanilla

or any flavoring preferred. (See rule for Steamed Custard.)

Turn the pudding when cold into a dish, and pour the custard around it before serving.

SIERRA NEVADA PUDDING.

Eggs	ten.
Lemons	three small or two large.
Gelatine	four teaspoonfuls.
Sugar	one-half pound.
Water	one cup.

Boil the water, and dissolve in it the sugar and gelatine. Add the yolks of the eggs well beaten, the juice of the lemons, and the rind of one.

Let this come to a boil. When a little cool, add the whites of the eggs beaten stiff. Beat all together and cool.

COTTAGE PUDDING.

Sugar	one cup.
Egg	one.
Milk	one cup.
Butter	two teaspoonfuls.
Flour	two cups.
Baking-powder	one and one-half teaspoonfuls.

Mix and bake as for cake, and serve with liquid sauce.

APPLE DUMPLINGS (baked).

Peel and core some fair apples. Make a paste as for pie-crust. Wrap each apple in a thin covering of the paste, first filling the space where the cores were taken out with sugar. Bake in a good oven; serve with liquid sauce.

APPLE DUMPLINGS (steamed).

Peel and slice the apples, put them in a double boiler, cover with a paste, and steam till the apples are done. Serve in a deep dish, with liquid sauce.

APPLE PANDOWDY.

Fill a deep pudding-dish two-thirds full of sliced apples. Sweeten with a cup of sugar, flavor with nutmeg or cinnamon, add a few bits of butter. Cover with a thick pie-crust, perforated to allow the steam to escape, and bake till the apples are soft. When done, break the crust into the apples. Serve with cream and sugar.

FRENCH TOAST.

Soak slices of bread, with the crusts trimmed off, in a batter made of two eggs and half a pint of milk; then fry in a buttered frying-pan.

This may be eaten for dessert with a sauce made as follows: —

Two eggs and a cup of powdered sugar beaten to

a froth. Just before serving, add nearly a cup of boiling milk, and flavor with vanilla. This is a good sauce for any pudding, and easily made.

PUDDING SAUCE.

Sugar . . . . . four tablespoonfuls.
Butter . . . . . two tablespoonfuls.
Flour . . . . . one tablespoonful.

Beat together, and add, —

Egg . . . . . the white of one, beaten to a froth.

Add a gill of boiling water, stirring fast. Flavor with wine or brandy, or any essence liked. This is a good sauce for any hot pudding.

LEMON SAUCE.

Butter . . . . . one-half cup (scant).
Sugar . . . . . one cup.
Egg . . . . . one.
Nutmeg . . . . . one teaspoonful.
Lemon . . . . . grated rind and juice of one.

Cream the butter, add the sugar gradually, then the egg well beaten, then the rind and juice of the lemon, and the nutmeg.

Place the dish in hot water, and add half a cup of boiling water. Stir five minutes.

EGG SAUCE.

Sugar . . . . . one cup.
Butter . . . . . size of a walnut.
Egg . . . . . one.

Beat all together; add hot water sufficient, and flavor with wine or any flavoring liked.

SABYLLON SAUCE.

Eggs . . . . . two.
Sugar . . . . . half a cup.
Sherry . . . . . half a cup.
Lemon . . . . . juice of half of one.

Beat the yolks of the two eggs and the white of one with the sugar, in a double kettle. Place it over the fire, and pour in gradually, stirring constantly, the wine. When it begins to thicken, remove it, and add the juice of half a lemon. When served, beat the white of the other egg, and place over the top of the sauce boat.

FOAMING SAUCE.

Sugar . . . . . one cup (heaped).
Butter . . . . . one-half cup.
Egg . . . . . one.
Lemon . . . . . one.
Water . . . . . three tablespoonfuls.

Cream the butter and sugar, add the egg well beaten, then the juice and half the grated rind of the

lemon. Last, the three tablespoonfuls of water, which must be boiling, stirred in slowly.

MOLASSES SAUCE.

Molasses . . . . . one cup.
Butter . . . . . a tablespoonful.
Vinegar or cider . . one-quarter of a cup (more if desired).

Boil the molasses (it should be very nice) until it thickens a little. Add the vinegar or cider, and boil up again; stir in the butter, and serve warm.

(Good with apple dumplings or boiled-rice pudding.)

The vinegar may be omitted. Some do not like it.

CREAMY SAUCE.

Butter . . . . . one-half cup.
Powdered sugar, sifted . . . . . one cup.
Wine . . . . . four tablespoonfuls.
Cream or milk . . . . . two tablespoonfuls.

Cream the butter. Add gradually the sifted sugar. Then add gradually, beating all the time, the four tablespoonfuls of wine, then the two of cream or milk.

When this is beaten well, and just before serving, place the bowl in hot water, and stir until smooth or creamy.

HARD SAUCE.

Sugar (powdered) . . . . . ten tablespoonfuls.
Butter (nice) . . . . . two tablespoonfuls.

Beat to a perfect cream. Add the white of one egg beaten to a stiff froth.

Flavor with wine, brandy, or lemon or vanilla extract, or grate a little nutmeg over the top.

STRAWBERRY SAUCE.

Sugar	one cup.
Strawberries	one cup.
Butter	half a cup.

Beat the sugar and butter to a cream. Add the strawberries, which must be thoroughly mashed.

JELLY SAUCE.

Cream	one-half pint.
Jelly	one-half cup.

Whip the cream to a froth. Add the jelly, — currant, grape, or any tart jelly, — a teaspoonful at a time, and mix it thoroughly.

Sour cream can be used, when half a cup of powdered sugar should be added to it before putting in the jelly. It does not beat up as handsomely as sweet cream, and must not be old.

PIES.

We see a great many sarcastic comments upon what is termed "that American institution — the *Pie*." It seems to be a favorite theme in French and English cookery books especially, though these same books often contain receipts for tarts, cheese-cakes, and *pâtés*, which have for their foundation a rich puff paste. The union of grease and pastry that *pâtés* contain is a combination before which the stoutest stomach may quail. But an apple, berry, or squash pie, with a delicate crust, is as healthful a dessert as can be desired.

For the mince pie we have no word of defence, except that it tastes good; and that is enough to insure its popularity until the human race is sufficiently advanced to prefer what is beneficial to what is agreeable.

PIE-CRUST.

Flour	six cups.
Lard	one cup.
Butter (at first)	one cup.
Salt	one teaspoonful.

Chop the shortening, flour, and salt together in a chopping-tray. (It is a good plan to wash the butter the day before. Many cooks do this, also, for cake, as they think it makes it lighter.)

Wet this with ice-water.

Roll out about an inch thick, and, with a knife, spread little bits of additional butter all over it, and roll it again. Do this three times, always dredging flour over the butter before folding the paste. After rolling in the butter three times in this way, make the paste into a long roll, and lay it on the ice, or in a very cool place, for an hour or more.

Cut a piece from the end of the roll, and roll out lightly a thin crust of the size of the plate.

Chopping the shortening in obviates the necessity of handling the paste, which makes it heavy.

PUFF PASTE.

Butter	one pound.
Egg	yolk of one.
Flour	one pound.
Lemon	juice of one.
Salt	a pinch.

Wash the butter the night before. Make a hole in the middle of the flour; put in the yolk of the egg, the juice of the lemon, and the salt. Mix this with ice-water; then put in the butter, and roll out four times.

Set the paste on the ice for an hour before rolling out for the plates.

MINCE MEAT.

Meat (round of beef)	three pounds.
Suet	one pound.
Apples	three pounds.
Cinnamon	two teaspoonfuls.
Allspice	two teaspoonfuls.
Cloves	two teaspoonfuls.
Nutmeg	one.
Cider	three cups.
Sugar	three pounds.
Molasses	one cup.
Raisins	one and one-half pounds.
Currants	one pound.
Citron	one-half pound.
Salt	to taste.
Lemons	grated rind and juice of two.
Vinegar (best cider)	one cup.

Boil the meat till tender in a small quantity of water, so that there will be only one or two cupfuls of liquor. Chop the meat very fine. Peel, slice, and chop the apples. Chop the suet; and remember that it is impossible to get any of these ingredients too fine. Chop the citron; stone the raisins; grate the rind of the lemon, and squeeze out the juice; wash the currants.

Boil together in a porcelain-lined kettle the cider, vinegar, molasses, sugar, and suet.

Pour these hot upon the other ingredients, which must first be well mixed. This will keep a long time with the addition of a little brandy. If at any time you fear its spoiling, put it into a preserving kettle, and set it on the back of the range and let it scald through.

If you wish, spread a few bits of butter on each pie before you cover it, a little additional salt, and a few teaspoonfuls of sugar.

If anything seems to be lacking in mince-meat, it is usually either sugar or salt.

The juice of preserved fruit or jelly may be added to the mince-meat; to which the saying "the more good things the better" is particularly applicable.

MINCE MEAT (No. 2).

Beef (second cut from the neck) . . . . five pounds.
Suet (chopped fine) . . . . . three-quarters pound.
Raisins (stoned) . . . . . one and one-half pounds.
Apples (peeled, sliced, and chopped) . . . five pounds.
Cinnamon . . . . . two teaspoonfuls.
Allspice . . . . . two teaspoonfuls.
Cloves . . . . . two teaspoonfuls.
Mace . . . . . one teaspoonful.
Nutmeg (grated) . . . . . one.
Cider . . . . . one quart.
Sugar . . . . . to taste.

Boil the cider down one-half, and add the juice the meat was boiled in, and a little of the fat. Then add the other ingredients, with wine and brandy to taste.

MINCE MEAT (No. 3).

Chopped meat	two pounds.
Chopped apples	four pounds.
Suet (freed from strings and chopped)	one pound.
Raisins (stoned and chopped)	one pound.
Currants (cleaned)	one pound.
Citron (chopped)	one-quarter pound.
Sugar (brown)	three pounds.
Cider	three pints; or
Brandy	one pint; or
Wine	one bottle.
Nutmegs	one and one-half.
Cloves (ground)	one tablespoonful.
Cinnamon (ground)	one tablespoonful.
Allspice	two tablespoonfuls.
Mace	one-half teaspoonful.
Salt	two tablespoonfuls.
Lemons	juice and grated rind of three.

The meat must be boiled tender and chopped very fine. It is desirable to have but little of the meat liquor left, which may be added to the mixture. Cook all together twenty minutes, except the wine or brandy, which must be added last. If

a richer preparation is desired, another pound of raisins and currants each may be added, and a pound of sultanas and a half-pound of citron.

SUMMER MINCE PIE.

Crackers	four.
Molasses	half a cup.
Raisins	one cup.
Eggs	two.
Cloves	one scant teaspoonful.
Sugar	one and one-half cups.
Hot water	one cup.
Butter	two-thirds of a cup.
Nutmeg	half of one.
Cinnamon	one scant teaspoonful.
Lemons	and cider (if convenient).

Grate the rind of a lemon, and squeeze the juice of two into a cup. Fill the cup with cider, if you have it. If not, add the juice of three more lemons, and fill the cup with cold water.

Mix the ingredients well, adding the eggs last. Put bits of citron on the top of each pie. Scatter a pinch of salt over each before putting on the crust.

The crackers should be rolled fine and sifted, and the raisins stoned and chopped.

APPLE PIE.

Bake a sliced apple pie in a deep pie-plate. Heap the apple up, because it shrinks as it softens. Allow

six tablespoonfuls of sugar and one of molasses to a pie. Spread little bits of butter and a pinch of salt over the top. Flavor with nutmeg or cinnamon. Cut a narrow strip of crust for the edge, dip it in water and put it between the two crusts, pressing the upper one down. This forms a paste which joins the crusts firmly and prevents the juice from escaping, and is a good expedient for all juicy pies.

SQUASH PIE.

Squash	one large pint.
Sugar	two cups.
Milk	one quart.
Butter	two tablespoonfuls.
Cracker	three tablespoonfuls.
Eggs	four (three will do).
Ginger	one teaspoonful.
Extract of lemon	one teaspoonful.
Salt	one teaspoonful.

Peel the squash, steam it until soft, and strain it.

To a large pint, add the sugar, spice, salt, and cracker crumbs, the latter rolled fine and sifted.

Boil the milk, and melt the butter in it. Pour this gradually over the squash, stirring all the time. When thoroughly mixed, add the eggs well beaten.

Bake in deep plates, with a nice undercrust. It can be made sweeter, if desired.

RHUBARB PIE.

Rhubarb (chopped) . . . . . one cup.
Sugar . . . . . one and one-half cups.
Eggs . . . . . three.

Mix the rhubarb, sugar, and yolks of the eggs. Bake in a deep plate, without an upper crust. When done, frost with the beaten whites of the eggs mixed with three or four tablespoonfuls of powdered sugar. Brown the frosting lightly.

CRANBERRY PIE.

Fill a deep plate lined with crust with cranberry sauce (see rule), and bake till the crust is done.

A few strips of pie-crust crossed over the top will improve its appearance, and a little powdered sugar may be sifted over it just before serving.

GOOSEBERRY PIE.

This may be made in the same way as cranberry pie, using gooseberry instead of cranberry sauce (see rule).

COCOANUT PIE.

Cocoanut (grated), one, or cocoanut (desiccated), two cups.
Milk . . . . . one pint.
Sugar . . . . . one cup.
Lemon . . . . . one-half grated rind and juice.
Eggs . . . . . four.
Butter . . . . . one tablespoonful.
Crackers (pounded and sifted) . . . . . two.

If desiccated cocoanut is used, soak it for two hours in the milk, and use only half as much sugar, as the desiccated cocoanut is sweetened. Bake in a deep dish lined with nice paste, without upper crust.

The whites of two of the eggs may be reserved for frosting. Beat them to a stiff froth, sweeten with three tablespoonfuls of powdered sugar, add a little lemon juice, and after the pie is baked pile the frosting over it in little mounds. Return it to the oven, and brown lightly.

PRUNE PIE.

Soak the prunes over night, after having thoroughly washed them. In the morning, stew them gently on the back of the range in the same water they were soaked in. When done, and while still hot, remove the stones, add the juice of one lemon, and bake in a deep plate, with an upper crust. Prunes require about a cup of sugar to a pound of fruit.

RAISIN PIE.

Raisins . . . . . one pound.
Sugar . . . . . one cup.
Lemon . . . . . one.
Crackers . . . . . three.

Boil, stone, and chop the raisins, roll the crackers fine, grate the lemon rind and squeeze out the juice; mix all, and bake with two crusts. This makes three pies.

LEMON PIE (with corn starch).

Corn starch . . . . . four tablespoonfuls.
Butter . . . . . two tablespoonfuls.
Lemons . . . . . two large or three small.
Sugar . . . . . two cups.
Salt . . . . . half a teaspoonful.
Eggs . . . . . three.
Boiling water . . . . . three cups.

Smooth the corn starch in a little cold water, add the salt, and upon this pour the boiling water. Set it upon the fire, and stir until it looks clear. Remove from the fire, add the butter, sugar, juice of the lemons, and the grated rind of one. Beat the yolks of the eggs, and add them. Line two deep plates with a nice paste, fill with the mixture, and bake immediately. Beat the whites of the eggs to a stiff froth, add gradually two or three tablespoonfuls of powdered sugar, pile it irregularly upon the top of the pies after they are taken from the oven. Brown the meringue lightly.

All juicy pies should be baked as soon as they are filled, and in a quick oven, or the crust will become soaked, and will be tough and unwholesome.

RICH LEMON PIE.

Eggs . . . . . four.
Lemons . . . . . one large or two small.
Powdered sugar, eight tablespoonfuls for pie, four for frosting.
Butter (melted) . . . . . one large tablespoonful.

Beat the yolks of the eggs by themselves. Grate the rind and strain the juice of the lemons into them, and add the eight spoonfuls of sugar. Beat all together until very light. Then add the melted butter. Pour into a deep plate lined with crust, and bake.

When done, frost with the whites, which must be beaten to a stiff froth, and sweetened with the four tablespoonfuls of sugar. Brown in the oven.

PLAIN LEMON PIE.

Lemon	one.
Sugar	one cup.
Egg	one.
Flour	one tablespoonful.
Butter	one teaspoonful.
Milk	half a cup.

Beat the sugar, egg, flour, and butter together. Add the grated rind and juice of the lemon. Add the milk, mix well, and bake with two thin crusts.

LEMON PIE (with milk).

Lemons	juice and rind of two.
Sugar	two cups.
Eggs	six.
Milk	two cups.
Flour	two tablespoonfuls.

Smooth the flour in a little cold milk. Scald the rest of the milk, and to it add the thickening. Beat

the yolks of the eggs and the sugar together, and add these to the milk. Add the grated rind and juice of the lemons.

Bake in deep plates lined with an undercrust, and when done, frost with the beaten whites mixed with four tablespoonfuls of sugar. Brown the frosting lightly.

ORANGE PIE.

Eggs	three.
Milk	one and one-half cups.
Sugar	four tablespoonfuls.
Flour	one heaping tablespoonful.
Orange	one; juice and grated rind.

Smooth the flour in a little cold milk, add it to the boiling milk, add the other ingredients as in Lemon Pie. Reserve the whites of the eggs for frosting.

CAKE.

"But nicer cates her dairy's boasted fare,
While at their frugal board contentment sits,
And calls it feasting."

DIRECTIONS REGARDING CAKE.

It will save some trouble to know the following comparative weights and measures.

Butter, one tablespoonful heaped is equal to one ounce.

Butter, one old-fashioned teacup a little heaped is equal to one-half pound.

Butter, the size of an egg is one tablespoonful.

Butter, the size of a walnut is one teaspoonful.

An old-fashioned teacup or tumbler, or a common goblet, holds half a pint.

The old saying, "A pint is a pound all the world round," is true of most things, — liquids, sugar, meal, etc.; but of flour, a quart is a pound.

Sugar, one old-fashioned teacup is equal to one-half of a pound.

Sugar, one heaping tablespoonful is equal to one ounce.

Flour (sifted), four heaping cups are equal to one pound.

Flour (sifted), three tablespoonfuls are equal to one ounce.

Baking-powder or yeast powder is simply soda, (or saleratus, which is the same thing,) mixed with cream of tartar, in the proportion of one part of the former to two of the latter. Some cooks imagine that the baking-powder has a different effect from cream of tartar and soda used separately. But there is no reason why it should be so, and it is more convenient to buy the chemicals already combined in proper proportions.

Baking-powder should be mixed and sifted with the flour when dry. If, however, the soda and cream of tartar are used separately, the former should be dissolved in water or milk, whichever is called for in the receipt, and the latter mixed with the dry flour.

Prepared flour is flour with the baking-powder already mixed with it.

Before making cake, get all the ingredients you will need ready to your hand.

Use the same vessel for measuring the several ingredients to be used in anything you are cooking, that the proportion may not be changed.

Currants, which are very dirty usually, should have been thoroughly washed and dried.

Raisins should have been stoned. Have a cup of water at your side when stoning raisins, and drop the stones into it. This washes the fingers at the same time, and prevents their becoming sticky. This can

be done whenever there is a little time of leisure or waiting in the kitchen.

Sift the flour.

In mixing cake, the butter and sugar should first be beaten together till they look like cream. This should be done with a wooden spoon, as an iron one is apt to discolor the cake. It saves a good deal of strength to beat cake with the hand, and this may be done in cool weather; but in summer the heat of the hand makes it heavy.

Beat the eggs, — yolks and whites separately, — and add the yolks to the butter and sugar; then the whites. Next add half the milk, and when this is well mixed half the flour; then the rest of the milk and the remainder of the flour containing the baking-powder. If fruit is used, save out a third of the flour to mix it with. It is less likely to sink to the bottom of the pan. Add flavoring.

This is a good general method to follow, unless otherwise directed in the receipt.

Grease the pans well. The cake is more certain to turn out easily if the pan is lined with a well greased paper. Have a brisk, but not too hot, oven.

Treat the stove very gently while cake is in the oven, as a sudden jar may cause a loaf that is rising to "fall, never to rise again."

Have your fire just right, so that you need not

touch it till the cake is done. The old proverb that "there is more in baking than there is in making," applies here. If it is mixed ever so carefully and not properly baked, it is labor and material wasted. Do not move it, if you can help it, till it is done. If it begins to brown before it is properly raised, cool the oven a *little* by removing the cover from the stove a little way.

The cake will shrink from the sides of the pan when it is done. Try it also with a broom-straw, and when no dough sticks to the straw it is safe to consider it baked sufficiently. Turn it carefully from the pan upon a toast-rack or clean broiler. Let it cool before putting it away in the cake-box.

Fruit cake needs long, slow baking. It is safe to leave it in the oven half an hour after you think it is done.

All cakes containing molasses burn more easily than sugar cakes.

FRUIT CAKE.

Flour . . . . . one pound.
Butter . . . . . one pound.
Raisins . . . . . three pounds.
Wine . . . . . one gill.
Cloves . . . . . one-half teaspoonful.
Sugar . . . . . one pound.
Eggs . . . . . ten.

Citron . . . . . one-half pound.
Nutmeg . . . . . one.
Allspice . . . . . one-half teaspoonful.
Cinnamon . . . . . one teaspoonful.

Beat the sugar and butter to a cream; add the brandy. Beat the eggs very light, strain, and add them. Add two-thirds of the flour; mix the fruit with the rest of the flour, and add it with the spices. The juice and grated rind of a lemon improves this cake. Bake in two well-greased pans, lined with paper also well-greased, in a moderate oven, from two to three hours.

WEDDING CAKE.

Sugar (brown) . . . . . one pound.
Butter . . . . . one pound.
Flour . . . . . one pound.
Eggs . . . . . ten.
Citron . . . . . three pounds.
Raisins (stoned) . . . . . four pounds.
Currants . . . . . four pounds.
Molasses (darkest) . . . . . one-half pint.
Mace, cinnamon, cloves, allspice, nutmeg (a little more cloves and mace) . . . . . one ounce each.
Brandy . . . . . one gill.

Mix, as in the preceding receipt.

CLEVELAND FRUIT CAKE.

Sugar . . . . . one pound.
Butter . . . . . three-quarters pound.

Citron	one-half pound.
Currants	one pound.
Raisins (stoned and chopped)	one pound.
Flour	one pound.
Molasses	one-half cup.
Eggs	eight.
Spices	all kinds.

Bake four hours in a slow oven.

APPLE FRUIT CAKE.

Molasses	two cups.
Flour	four cups.
Raisins (chopped)	one pound.
Soda	one teaspoonful.
Nutmeg	one.
Salt	a little.
Sugar (brown)	one cup.
Eggs	three.
Butter	one cup.
Cloves	one teaspoonful.
Citron	one-half pound.
Dried apples	three cups.

Soak the dried apples over night, and in the morning stew them in one cup of the molasses. Add them to the cake batter when mixed, as by directions for other fruit cake. This will keep well.

CHEAP FRUIT CAKE.

Butter . . . . . one large cup.
Flour . . . . . four cups.
Brown sugar . . . . . two cups.
Eggs . . . . . five.
Currants . . . . . one cup.
Raisins (chopped) . . . . . two cups.
Citron . . . . . one-half pound.
Milk . . . . . one-half cup.
Molasses . . . . . one-half cup.
Soda . . . . . one-half teaspoonful.

Mix according to previous directions.

SPICE CAKES.

Sugar . . . . . one-half cup.
Molasses . . . . . one cup.
Butter (melted) . . . . . one-third of a cup.
Flour . . . . . three and one-half cups.
Egg . . . . . one.
Cinnamon . . . . . one teaspoonful.
Cloves, ginger, allspice, and nutmeg . one-half teaspoonful, each.
Soda . . . . . one teaspoonful, dissolved in
Boiling water . . . . . one teaspoonful.

Mix, and shape nicely with the hands in small, flat cakes. Dip each cake in white sugar, and bake in a quick oven.

CUP CAKE.

An old, reliable, and generally useful rule for cake, and one easily remembered, is the old-fashioned one-two-three-four cake. Only instead of three, put three and a half, and remember that there are two *ones*.

Butter . . . . . one cup.
Milk . . . . . one cup.
Sugar . . . . . two cups.
Flour, three and a half cups; three does not make it quite stiff enough.
Eggs . . . . . four.
Baking-powder . . . . . two teaspoonfuls.

This should be mixed according to the preceding directions, and is good as a plain cake; or it may be made into currant cake, by adding a cup of currants; or raisin cake, by adding a cup of stoned raisins; marble cake, by adding to one-half of the batter, spices of all kinds and a small half-cup of molasses, and putting into the baking-pan in alternate layers of light and dark; or fruit cake, by adding spices, molasses, and raisins to all the batter; or layer cake, by baking in Washington-pie pans, when a little less baking-powder should be used.

The dullest servant, if she cannot read, can easily learn this rule. It is "*multum in parvo*."

FRENCH CAKE (reliable and good).

Sugar . . . . . two cups.
Flour . . . . . three cups.
Eggs . . . . . three.
Butter . . . . . one-half cup.
Milk . . . . . one cup.
Baking-powder . . . . . two teaspoonfuls.

This makes an excellent batter for layer cake.

ONE-EGG CAKE.

Flour . . . . . two heeping cups.
Butter . . . . . two large tablespoonfuls.
Baking-powder . . . . . three teaspoonfuls.
Sugar . . . . . one large cup.
Milk . . . . . one cup.
Egg . . . . . one.

This is an economical cake, and very good if eaten soon after it is made. The white of the egg may be reserved for frosting. It also makes a nice marble cake, if spices and a tablespoonful of molasses are mixed with half the batter, and the light and dark placed in the pan in alternate streaks.

HICKORY-NUT CAKE.

Sugar . . . . . three cups.
Butter . . . . . one cup.
Milk . . . . . one cup (scant).
Eggs . . . . . four.

Flour . . . . . five cups.
Baking-powder . . . . . two teaspoonfuls.
Hickory-nut meats (chopped) . . . . . one pint.
Brandy or sherry wine . . . . . one wineglass.

WALNUT CAKE.

Sugar . . . . . one and one-half cups.
Butter . . . . . one-half cup.
Milk . . . . . one-half cup.
Eggs . . . . . three.
Baking-powder . . . . . one and one-half teaspoonfuls.
Flour . . . . . two cups.
Walnut meats . . . . . one cup.
Vanilla . . . . . half a teaspoonful.

Mix as directed. Add the nut meats, broken very fine, last.

ALMOND CAKE.

Butter . . . . . one and one-half cups.
Sugar . . . . . one and one-half cups.
Milk . . . . . one and one-half cups.
Flour . . . . . two and one-half cups.
Eggs (whites only) . . . . . four.
Cream of tartar . . . . one and one-half teaspoonfuls.
Soda . . . . . one-quarter teaspoonful.
Almonds . . two dozen, placed over the top of the cake.

The almonds must be blanched by soaking three minutes in boiling water; then put them into cold water and rub off the skins. Flavor with essence of almond.

RIBBON CAKE.

Sugar	two and one-half cups.
Butter	one cup.
Flour	two and one-half cups.
Milk	one cup.
Eggs	four.
Baking-powder	two heaping teaspoonfuls.
Raisins	one cup.
Currants	one cup.
Molasses	one tablespoonful.
Spices	all kinds (to taste).

Mix as in previous directions. Separate the batter into three parts. To one part add the fruit, molasses, and spices, and bake the three parts in pans of corresponding size.

Put the dark layer between the other two, with a little jelly between the layers. Press lightly together.

Frosting may be added if desired.

HARLEQUIN CAKE.

Make the batter by the rule for cup cake. Divide it into four parts. Color one part with two squares of melted chocolate, and one with pink coloring, made as follows: —

Cochineal	one-half an ounce.
Alum	one-half an ounce.
Cream of tartar	one-half an ounce.

Pour half a pint of boiling water over these three ingredients. Let it stand on the stove two minutes, then add gradually

Salts of tartar . . . . . one ounce.

Add half a pound of sugar and strain through a cloth. Color one-fourth of the batter with this, and bake the four parts in pans of corresponding size. When done, put a light cake upon the plate, then the pink one, then another light layer, and on top the chocolate. Spread lemon filling between the layers.

BUTTERCUP CAKE.

Eggs . . . . . three (yolks only).
Butter . . . . . one-half a cup.
Sugar . . . . . one cup.
Flour . . . . . one and one-half cups.
Baking-powder . . . . . one even teaspoonful.
Vanilla . . . . . one teaspoonful

DAISY CAKE.

Eggs . . . . . three (whites only).
Butter . . . . . one-half a cup.
Sugar . . . . . one cup.
Flour . . . . . one and one-half cups.
Baking-powder . . . . . one even teaspoonful.
Lemon or rose extract . . . . . one teaspoonful.

These two cakes should be made at the same time, and placed in the basket alternately. The white

cake may be frosted with yellow frosting, and the buttercup cake with white frosting, for which, see rules for frosting.

WATERMELON CAKE.

For the white part: —

Butter . . . . . one-third cup.
Sugar . . . . . one cup.
Milk . . . . . one-quarter cup.
Flour . . . . . one and one-quarter cups.
Soda . . . . . one-quarter teaspoonful.
Cream of tartar . . . . three-quarters teaspoonful, or
Baking-powder . . . . . one teaspoonful.
Eggs . . . . . whites of four.

For the red part: —

Butter . . . . . one-third cup.
Eggs . . . . . yolks of four.
Red sugar . . . . . one cup.
Milk . . . . . one-quarter cup.
Flour . . . . . two cups.
Raisins (stoned and quartered) . . . . . one cup.
Baking-powder . . . . . two even teaspoonfuls.

Put the red part in the centre of a round pan; scatter the raisins through it to look like the seeds, and put the white around the edge.

DOMINOS.

Sugar . . . . . two cups.
Milk . . . . . one cup.

Butter . . . . . two-thirds of a cup.
Flour . . . . . three cups.
Eggs . . . . . three.
Lemon (juice and grated rind) . . . . . one.
Baking-powder . . . . . two teaspoonfuls.

Bake in a thin sheet in a large pan, — a roasting-pan will do, — and frost with boiled chocolate frosting, made as follows: —

Baker's chocolate . . . . . two squares.
Sugar (granulated) . . . . . one cup.
Egg (white only) . . . . . one.
Water . . . . . one-half cup (scant).

Boil the sugar and water together until it "hairs" or "ropes." Beat the white of the egg to a stiff froth, and turn the hot syrup over it, stirring constantly.

Reserve some of the white frosting to make the dots upon the dominos. To the rest add the grated chocolate. Frost both sides of the cake with chocolate frosting; cut it into oblong pieces the shape of dominos, and make the dots of the white frosting.

CHOCOLATE MARBLE CAKE.

Butter . . . . . one cup.
Milk . . . . . one cup.
Flour . . . . . three cups.
Sugar . . . . . two cups.
Eggs . . . . . four.
Baking-powder . . . . . two teaspoonfuls.

Dissolve a tablespoonful of chocolate in a little milk or cream. Stir this thoroughly into a cupful of the cake batter. Spread the dark batter over the light at intervals, forming little rings of the dark, that the cake may look like marble when done.

SOUR-MILK CAKE (without eggs).

Flour . . . . . four cups.
Sugar (brown) . . . . . two cups.
Butter . . . . . two-thirds cup.
Sour milk . . . . . one and one-half cups.
Soda . . one teaspoonful (to be dissolved in the milk).
Raisins . . . two cups (stoned, and chopped or halved).
Spices . . . . . all kinds (to taste).

This is a very nice rule.

BLUEBERRY CAKE.

Blueberries . . . . . one cup (more if desired).
Sugar . . . . . one cup.
Milk . . . . . one cup (scant).
Eggs . . . . . two.
Butter . . . . . one teaspoonful.
Baking-powder . . . . . three teaspoonfuls.
Flour . . . . . for a stiff batter.

POUND CAKE.

Flour . . . . . one pound.
Sugar . . . . . one pound.
Eggs . . . . . eight.

Butter . . . . . three-quarters of a pound.
Baking-powder . . . . . two large teaspoonfuls.

Cream the butter and sugar till very white. Beat the yolks and whites of the eggs separately. Add first the yolks, and then the whites, to the butter and sugar. Sift the yeast powder with the flour, and add it. Beat it till very light.

Bake in two cake pans lined with well-greased paper.

Do not have the oven too hot at first, but after the cake has risen increase the heat a little.

These directions seem minute, and have been repeated more than once, but upon the manner of putting together and baking depends the success of cake, and this is a very nice cake if properly made.

A glass of brandy, or a little nutmeg or mace, may be added, if desired.

OLD DOMINION CAKE.

Sugar . . . . . weight of fourteen eggs.
Flour . . . . . weight of eight eggs.
Butter . . . . . weight of six eggs.
Eggs . . . . . eight.
Lemons . . . . . juice of two.

Cream the butter and flour. Beat the yolks of the eggs and the sugar light, and mix them with the but-

ter and flour. Lastly, add the whites of the eggs, beaten to a stiff froth, with the lemon juice.

Bake in a slow oven.

KENTUCKY CAKE.

Eggs (whites only)	fourteen.
Sugar	one pound.
Flour	three-quarters of a pound.
Butter	one-half pound.

Cream the butter and sugar; add the flour, and, last, the whites of the eggs beaten to a stiff froth.

Add the juice of a lemon to the whites of the eggs, and flavor with whiskey to suit the taste.

POOR MAN'S CAKE.

Sugar	one and one-half cups.
Milk	one cup.
Baking-powder	one teaspoonful.
Butter	a small piece.
Egg	one (can be omitted).

Flavor with nutmeg. Add a few raisins if desired. Add flour sufficient to make a batter of the consistency of cup cake.

THE BOYS' SPONGE CAKE.

Eggs	six.
Sugar	equal to the weight of six eggs.
Flour	equal to the weight of four eggs.

Baking-powder . . . . . half a teaspoonful.
Lemon extract . . . . . one teaspoonful.
Salt . . . . . a little.

Beat the sugar and yolks of the eggs together. Beat the whites to a stiff froth and add them. Sift the flour and baking-powder together. Add them gradually to the eggs and sugar, stirring all the time. Add the salt and flavoring. Bake in a good oven.

PLAIN SPONGE CAKE.

Eggs . . . . . four.
Granulated sugar . . . . . two cups.
Flour . . . . . two cups.
Boiling water . . . . . two cups (scant).
Baking-powder . . . . . two teaspoonfuls.
Lemon . . . . . juice and grated rind of one.
Salt . . . . . a little.

First. Beat the yolks with the granulated sugar.

Second. Add gradually one cup of flour.

Third. Add the whites of the eggs beaten to a stiff froth.

Fourth. Add the remaining cup of flour sifted with the baking-powder.

Fifth. Stir in the boiling water, a little at a time.

Sixth. Add lemon and salt.

Bake in shallow tins. No matter how thin this mixture may appear, do not add any more flour.

SPONGE CAKE (simple and sure).

Eggs . . . . . three.
Sugar . . . . . one cup.
Flour . . . . . one cup.
Baking-powder . . . . . one and one-half teaspoonfuls.
Lemon . . . . . juice and grated rind of one.

Sift all together but the eggs and lemon, which add last. Beat well, and bake quickly in one loaf.

BERWICK SPONGE CAKE.

Beat eggs . . six yolks and whites together two minutes.
Add sugar . . . three cups, and beat five minutes; then
Flour . . . . . two cups, with
Cream of tartar . . two teaspoonfuls; beat two minutes.
Then cold water . . . . . one cup, with
Soda . . . . . one teaspoonful; beat one minute; then
Lemon . . . . . one-half grated rind and juice.
Flour . . . . . two cups; beat three minutes.

Observe the time exactly, and bake in rather deep cup-cake pans, in a good oven.

ANGEL'S FOOD (or White Sponge Cake).

Eggs . . . . . whites of eleven.
Sugar (powdered or sifted granulated), one and one-half cups.
Flour . . . . . one cup.
Vanilla . . . . . one teaspoonful (scant).
Cream of tartar . . . . . one teaspoonful.

Sift some flour four times; then measure out the cupful, add the cream of tartar, and sift again.

Beat the whites to a stiff froth. Add the sugar lightly, then the flour very gently, then the vanilla.

Do not stop beating till the cake is in the pan. Bake forty minutes in a moderate oven, in an angel-cake pan with a hole in the centre, that must be kept for that purpose alone, and must not be greased.

Turn the pan upside down to cool. When cool, cut round the edge with a knife and remove.

WHITE CAKE.

Sugar (powdered)	two cups.
Butter	one-half cup.
Milk	one-half cup.
Flour	two cups.
Eggs	whites of four.
Baking-powder	one and one-half teaspoonfuls.
Almond	to taste.

Bake in a brisk, but not too hot oven.

BRIDE CAKE.

Eggs	six (whites only).
Flour	two and one-half cups.
Butter	one-half cup.
Sugar	one and one-half cups.
Milk	one-half cup.
Baking-powder	one and one-half teaspoonfuls.

Cream the butter and sugar; add the milk, then the flour, mixed with the baking-powder; the whites of the eggs, well beaten, last.

Flavor with rose or almond.

CORN STARCH CAKE.

Sugar . . . . . two cups.
Butter . . . . . one cup.
Flour . . . . . two cups.
Corn starch . . . . . one cup, dissolved in
Milk . . . . . one cup.
Baking-powder . . . . . three teaspoonfuls.
Eggs . . . . . whites of six.

DUTCH APPLE CAKE.

Flour . . . . . one pint.
Apples . . . . . four.
Milk . . . . . one-half of a cup.
Baking-powder . . . . . two heaping teaspoonfuls.
Sugar . . . . . two tablespoonfuls.
Butter . . . . . size of an egg.
Egg . . . . . one.

Mix the baking-powder with the flour, add the salt, rub in the butter, beat the egg light, mix it with the milk and pour it over the flour; mix it into a soft dough, and spread it over a large pan. The batter should be about half an inch thick. Pare the apples, cut them in eighths, and stick them into the dough in rows. Sprinkle sugar over the top, and bake twenty or thirty minutes.

HARD SUGAR GINGERBREAD.

Butter . . . . . one cup.
Egg . . . . . one.
Ginger . . . . . one teaspoonful

Sugar . . . . . two cups.
Milk . . . . . three-quarters cup.
Soda . . . . . one-half teaspoonful.

Mix rather stiff; add flour to roll out.

NEW YEAR'S CAKES.

Butter . . . . . one and one-quarter pounds.
Lard . . . . . one pound.
Sugar . . . . . two pounds.
Lukewarm water . . . . . one pint.
Soda . . . . . one teaspoonful.
Caraway seed . . . . . five teaspoonfuls.
Flour, about six pounds, or enough to make it sufficiently stiff to roll out.

Cream the lard, butter, and sugar; add the flour; drop in the caraway seeds; then add the water and the soda dissolved in a little hot water. Roll about half an inch thick and cut with a wooden cake cutter.

HERMIT CAKES.

Sugar . . . . . one and two-thirds cups.
Butter . . . . . two-thirds of a cup.
Eggs . . . . . two.
Raisins (chopped fine) . . . . . two-thirds of a cup.
Sour milk . . . . . two tablespoonfuls.
Allspice, cloves, nutmeg, and cinnamon . half a teaspoonful each.
Soda . . . . . one teaspoonful.

Dissolve the soda in the sour milk; add the other ingredients and flour enough to roll out. Roll thin and bake.

If sweet milk is used, add a teaspoonful of cream of tartar to the dry flour.

These will keep a long time.

SUGAR COOKIES (rich).

Butter	two-thirds of a cupful.
Sugar	two-thirds of a cupful.
Flour	one heaping cupful.
Cinnamon (ground)	one teaspoonful.
Mace or nutmeg (ground)	one-half teaspoonful.
Egg	one.
Cold water	one teaspoonful.

Cream the sugar and butter; add the egg and spice, then gradually the flour. Roll as thin as possible. Cut into cookies and bake.

WAFERS.

Sugar	two cups.
Butter	one cup.
Eggs	three.
Milk	one-half cup.
Baking-soda	one teaspoonful.
Nutmeg (grated)	one.
Flour	to roll stiff.

Mix as for cake, add as much flour as is needed, roll very thin, cut out, scatter a little sugar over the

top before putting in pans, and press it down with the rolling-pin.

Caraway seeds may be added to this recipe.

ANGIE'S SUGAR COOKIES.

Flour	one quart.
Sugar	two cups.
Milk	one cup.
Butter	one-half cup.
Cream of tartar	two teaspoonfuls.
Soda	one teaspoonful.
Salt	a little.
Nutmeg	to taste.

ANGIE'S DOUGHNUTS.

Sugar	one cup.
Milk	one cup.
Egg	one.
Soda	one-half a teaspoonful.
Cream of tartar	one teaspoonful.
Butter	size of a walnut.
Flour	sufficient to roll out.
Spice	to taste.

Mix as for cake, cut out, and fry in hot lard.

DOUGHNUTS.

Sugar	one and one-half cups.
Butter	one-half teaspoonful.
Milk	one cup.
Eggs	two.

Baking-powder . . . . . three teaspoonfuls.
Nutmeg . . . . . one and one-half.
Flour . . . . . enough to roll out.

Mix as for cake, cut out, and fry in plenty of hot lard. Try a piece of the dough; if it rises quickly to the top of the lard, and does not scorch, the heat will be right. When it rises, turn the doughnut over. They should be rolled about one-quarter of an inch thick. Sift powdered sugar over them before you put them upon the table.

GINGER SNAPS (No. 1).

Molasses . . . . . one cup.
Butter . . . . . three-quarters cup.
Water (hot) . . . . . one-third cup.
Sugar . . . . . one cup.
Soda . . . . . one teaspoonful.
Ginger . . . . . two teaspoonfuls.
Flour . . . . . sufficient to roll out.

Boil the sugar and molasses together one minute. Add the butter, then the soda dissolved in the hot water, then the ginger and flour. Will roll out very thin.

GINGER SNAPS (No. 2).

Butter . . . . . two-thirds cup.
Lard . . . . . two-thirds cup.
Sugar (brown) . . . . . one cup.
Molasses . . . . . one pint.

Ginger . . . . . two tablespoonfuls.
Flour . . . . . one quart (at first).
Soda . . . . . two teaspoonfuls, dissolved in
Milk . . . . . four tablespoonfuls.
Spice . . . . . a little of all kinds.
Pepper . . . . . one-half teaspoonful (if liked).

After mixing, add flour enough to roll out.

JUMBLES.

Sugar . . . . . one cup.
Butter . . . . . one-half cup.
Milk . . . . . one-half cup.
Eggs . . . . . two or three.
Soda . . . . . half a teaspoonful.
Flour . . . . . sufficient for a soft dough.

Dissolve the soda in a little hot water, and add it after all the other ingredients have been mixed as for cake. Roll, and cut out as for doughnuts. Bake in shallow pans.

JELLY ROLL.

Eggs . . . . . six.
Flour . . . . . two cups.
Sugar . . . . . two cups.
Milk . . . . . one large tablespoonful.
Baking-powder . . . . . two teaspoonfuls.

Put in the pans very thin. Do not bake too long. While hot, spread with jelly, roll and place in napkins to keep it in shape.

This may be flavored with the grated rind of a lemon or a few drops of lemon extract.

If the edges are baked hard, cut them off with a sharp knife before rolling.

ORANGE CAKE.

Sugar . . . . . two cups.
Butter . . . . . one-half of a cup.
Flour . . . . . three cups.
Eggs . . . . four (yolks and whites beaten separately).
Oranges . . . . juice of two and grated rind of one.

Add the white of eggs last. Mix lightly and bake quickly in rather thick layers. Spread the layers with orange filling (see rule), and put sliced oranges sprinkled with sugar between the layers. Frost with boiled icing flavored with orange.

FIG CAKE.

For the white part.

Sugar . . . . . two cups.
Butter . . . . . two-thirds of a cup.
Milk . . . . . two-thirds of a cup.
Flour . . . . . three cups.
Eggs . . . . . eight (whites only).
Baking-powder . . . . . two teaspoonfuls.

Mix as in cup cake and bake in two layers.

For the yellow part.

Sugar . . . . . one cup.
Butter . . . . . one (large) half-cup.

Milk . . . . . half of one cup.
Eggs . . . . . yolks of seven and one whole one.
Flour . . . . . one and one-half cups.
Baking-powder . . . . . one teaspoonful.

Flavor strongly with cinnamon and allspice. Put half the yellow batter into a pan corresponding to the pans the white cakes were baked in. Put over this batter a layer of figs cut in halves. Dust a little flour over them, put in the rest of the batter, and bake.

When done, put the gold cake between the two white layers, with a little icing between each of the layers.

Ice the whole cake if desired.

FIG LAYER CAKE.

Butter . . . . . one cup.
Sugar . . . . . two cups.
Eggs . . . . . seven (whites only).
Flour . . . . . three and one-half cups.
Milk . . . . . one-half cup.
Baking-powder . . . . . two teaspoonfuls.

Bake in layers, and fill with fig paste made as follows: —

Chop one pound of nice figs, cook them until soft and smooth with one cup of water and half a cup of sugar. If desired, the paste may be made with two-thirds figs and one-third stoned raisins. The juice of a lemon can be added to the paste.

CHOCOLATE ECLAIRS.

Boil one cup of water and one-half a cup of butter together. When it begins to boil, add slowly half a cup of sifted flour. Beat it well over the fire for five minutes. Pour this into a bowl to cool. When cool, add five eggs gradually, beating with the hand. Bake them in a quick oven in a well-buttered pan. The batter should be spread over the bottom of the pan in cakes of oblong shape, about three times as long as wide.

When they are done, spread chocolate icing over the top. When the icing is cold, split each cake and fill with cream filling.

CHOCOLATE ICING.

Boil together three tablespoonfuls boiling water, five tablespoonfuls powdered sugar, and six tablespoonfuls of chocolate, stirring constantly. Frost the top of the eclairs with this.

CREAM FILLING.

Beat together three eggs, three-quarters of a cup of sugar, one tablespoonful of corn starch, and a pinch of salt.

Add these to a pint of boiling milk, and cook till the cream is smooth and thick. Cook in a

double kettle, as it scorches very easily. Flavor with vanilla or lemon extract. When cold, fill the cakes.

This filling is good for any layer cake.

CHEESE CAKES.

Make a puff paste as in the rule under Pies. Cut into small rounds and bake. When done, split them and fill with lemon filling.

It is a good idea to lay one thin paste upon another, with a large, flat cork between the upper and under crust, before baking.

When done, remove the cork, and you have space for the filling.

CREAM CAKES.

Butter	one-half cup.
Flour	one cup.
Water	one cup.
Eggs	three.

Boil the water and butter together, then stir in the flour. Set it away to cool. When cold, add the eggs without beating.

Butter a pan very slightly, and drop a large spoonful of the batter at intervals.

Bake in a quick oven twenty minutes. Split open the cakes and fill with cream.

Cream Filling.

Milk . . . . . two cups.
Sugar . . . . . one cup.
Eggs . . . . . two.
Flour . . . . . two tablespoonfuls.
Salt . . . . . a little.

Scald the milk, and add the other ingredients. Boil till it thickens.

CAKE TO BE BAKED IN LAYERS.

Suitable for any Filling.

Eggs . . . . . three.
Flour . . . . . one cup.
Sugar . . . . . one cup.
Milk . . . . . two tablespoonfuls.
Baking-powder . . . . one and one-half teaspoonfuls.
Salt . . . . . a little.
Flavoring . . . . . vanilla or lemon.

Mix as in previous directions for cake, and bake in jelly-cake pans.

LAYER CAKE (richer).

Butter . . . . . one cup.
Sugar . . . . . two cups.
Milk . . . . . one cup.
Eggs . five, except the whites of two (reserved for icing).
Flour . . . . . three and one-half cups.
Cream of tartar . . . . . one teaspoonful.
Soda . . . . . one-half teaspoonful.
Lemon extract . . . . . one teaspoonful.

CAKE FOR LAYER CAKE (without milk).

Sugar . . . . . one and one-half cups.
Butter . . . . . one-half cup.
Water . . . . . one cup.
Flour . . . . . two and one-half cups.
Baking-powder . . . . . two teaspoonfuls.
Eggs . . . . three (white of one reserved for icing).
Lemon . . . . . grated rind of one if convenient.

CREAM LAYER CAKE.

Eggs . . . . . three.
Powdered sugar . . . . . one cup.
Flour . . . . . one and one-half cups.
Water . . . . . three tablespoonfuls.
Baking-powder . . . . . two teaspoonfuls.

Cream.

Milk . . . . . one pint.
Flour . . . . . one-half cup.
Sugar . . . . . one (scant) cup.
Eggs . . . . . two.
Salt . . . . . a little.

To the boiling milk add the other ingredients all beaten together; boil until it thickens; flavor with vanilla or lemon.

CREAM FILLING (with corn starch).

Milk . . . . . one pint.
Sugar . . . . . one-half cup.
Butter . . . . . two tablespoonfuls.
Corn starch . . . . . one tablespoonful.

Scald the milk, add the other ingredients, and boil in a double kettle till it thickens.

CREAM FILLING (uncooked).

Cream . . . . . one pint, beaten stiff.
Sugar . . . . . six tablespoonfuls.
Eggs . . . . . whites of two, beaten stiff.

Mix. Flavor with vanilla.

CHOCOLATE FILLING.

Baker's chocolate. . . . . one square.
Eggs . . . . . yolks of two.
Sugar . . . . . one cup.
Milk . . . . . one-third cup (boiled).

Stir the chocolate and sugar into the boiling milk, then add the eggs well beaten. Simmer ten minutes; flavor with vanilla. Let it cool before using.

CHOCOLATE FILLING (with cocoanut).

Baker's chocolate . one-half or two-thirds cake (melted).
Sugar . . . . . two cups, dissolved in boiling water.
Eggs . . . . . whites of two, beaten a little.

Boil all together; when cool, add

Vanilla . . . . . four teaspoonfuls.
Cocoanut . . . . . one cupful.

LEMON FILLING.

Water . . . . . one cup.
Lemon . . . . . juice and grated rind of one.
Sugar . . . . . one cup.
Flour . . . . two tablespoonfuls, stirred into the egg.
Egg . . . . . one, well beaten.

Mix, and cook till smooth like cream.

ORANGE OR LEMON FILLING.

Water . . . . . two cups.
Corn starch . . . . . three tablespoonfuls.
Oranges . . . juice of three, grated rind of two; or
Lemons . . . . . two.
Sugar . . . . . one cup.
Butter . . . . . one tablespoonful.
Eggs . . . . . yolks of three.

Add the corn starch dissolved in one-half cup of the cold water, to the rest of the water when it boils; add the rest of the ingredients; cook all together ten minutes, or until it thickens.

LEMON FILLING (with apple).

Sugar . . . . . one cup.
Lemon . . . . . juice and grated rind of one.
Apple (grated) . . . . . one.
Egg . . . . . one.

Beat together, set over the fire in a double kettle, and boil till clear.

Orange may be substituted for the lemon.

RAISIN FILLING.

Raisins (stoned and chopped fine) . . . . one cup.
Eggs (whites only) . . . . . two.
Lemons . . . . . one or two.

Add the whites of the eggs well beaten to the raisins, then the juice of the lemons. A little finely chopped citron may be added.

This may be varied by using equal quantities of chopped nuts and raisins. The cake layers should be spread with boiled icing before the filling is put on.

COCOANUT FILLING.

Grate the cocoanut fine.

Beat the whites of two eggs. Stir the cocoanut into the beaten egg, add half a cup of powdered sugar and enough of the milk of the cocoanut to moisten the mixture.

Desiccated cocoanut may be used for this filling. Be sure that it is fresh, as cocoanut soon becomes rancid.

Soak it, in milk enough to cover it, for an hour or two, mix it with the beaten whites of two eggs and one or two tablespoonfuls of powdered sugar.

The desiccated cocoanut is already sweetened, so that it does not require as much sugar as fresh cocoanut.

Put the cocoanut mixture between the layers of the cake, and ornament the top with some of it.

If you like the taste of chocolate and cocoanut together, the top of the cake may be covered with chocolate icing.

COCOANUT AND ORANGE FILLING.

Spread the bottom layer of your cake with white icing, then with grated cocoanut, then with sliced orange, then with another sprinkling of cocoanut. Ice the under part of the next layer, and place it firmly upon the bottom one. Proceed with this layer as before, and so on, till you reach the top layer. Ice that, and scatter cocoanut lightly over it.

STRAWBERRY SHORT-CAKE.

Flour . . . . . one cup.
Milk (sour) . . . . . one cup.
Butter . . . . . size of a walnut.
Soda, one-third of a teaspoonful dissolved in a little of the milk.

Mix lightly, and bake in a quick oven.

Mash and sweeten a pint and a half of berries. When the cake is baked, split it and butter each part. Spread the strawberries between the layers and serve immediately.

Strawberries mashed and sweetened may be spread between any layer cake. Then garnish the top with whole strawberries.

STRAWBERRY SHORT-CAKE (to be baked in layers).

Flour . . . . . one and one-half pints.
Butter . . . . . one-half cup (scant).
Baking-powder . . . . . three even teaspoonfuls.

Mix with water, and roll out a little thicker than pie-crust, and bake in jelly-cake pans. Mash and sweeten strawberries, and spread between the layers.

ORANGE SHORT-CAKE.

Make a crust as for strawberry short-cake, and spread sliced oranges, from which the seeds and as much as possible of the pulp have been removed, between the layers. A little grated or desiccated cocoanut may be mixed with the orange for variety.

GINGERBREAD.

Hot gingerbread spread with butter makes a very satisfactory dessert for an occasional change. It should be as well beaten and as carefully mixed as cake.

SOFT GINGERBREAD.

Molasses . . . . . one cup.
Boiling water . . . . . one cup.
Lard or butter . . . . . one tablespoonful.
Ginger . . . . . one teaspoonful.

Baking-soda . . . . . one teaspoonful.
Salt . . . . . a little.
Flour . . as much as can be stirred into the molasses.

Mix the flour and molasses, then add the soda dissolved in the boiling water, then the ginger, salt, and shortening.

SPONGE GINGERBREAD.

Molasses . . . . . one cup.
Egg . . . . . one.
Milk . . . . . one-half a cup.
Lard . . . . . one tablespoonful.
Flour . . . . . two cups.
Soda . . . . . one teaspoonful.
Vinegar . . . . . one tablespoonful.
Ginger . . . . . one teaspoonful; more if liked.

ANGIE'S MOLASSES STIR-CAKE.

Molasses . . . . . one cup.
Egg . . . . . one.
Soda . . . . . one-half teaspoonful.
Ginger . . . . . one teaspoonful.
Salt . . . . . a little.
Shortening (lard or nice drippings), one and one-half tablespoonfuls.

Flour to make a thin batter.

HARD MOLASSES GINGERBREAD.

Mix like the molasses stir-cake, omitting the egg, and add sufficient flour to knead and roll out.

FROSTING.

FROSTING FOR CAKE.

For the white of one egg, add one teaspoonful of lemon juice and one teaspoonful of powdered sugar. Beat thoroughly; then add another teaspoonful of sugar, and so on, till the frosting is thick enough to cut with a knife and leave its mark.

Put on one coat of frosting while the cake is warm. This will make it stick, but care must be taken not to press the loaf. When this coat is cool, add the rest of the frosting, smoothing it carefully with a knife dipped in cold water. Cut with the back of the knife the lines for slicing the cake. Then smooth the sides.

For decorating, the frosting, should be a little stiffer, and may be put on with a tube made of writing-paper rolled in the shape of a cone.

FROSTING (easily made).

Egg	white of one.
Powdered sugar	one large cup.
Corn starch	one teaspoonful.

Beat the egg a *little*, — not till white, — stir in the sugar gradually, then the corn starch. When smooth, spread it on your cake.

GELATINE FROSTING.

Gelatine . . . . . one teaspoonful.
Water . . . . . one-third of a cup.
Sugar (powdered) . . . . . sufficient to thicken.
Vinegar (nice) . . . . . one-half teaspoonful.

Dissolve the gelatine in the water on the back of the range.

Add the sugar gradually, and the vinegar. This hardens quickly and is easily made. It is thick enough when it will just spread smoothly without running. It is not as white as egg frosting.

CHOCOLATE FROSTING.

Eggs . . . . . whites of two.
Sugar (powdered) . . . . . one-half cup.
Chocolate . . . . . six tablespoonfuls.
Vanilla . . . . . one teaspoonful.

Melt over the fire the chocolate and sugar in two tablespoonfuls of water. When smooth, add the egg.

CHOCOLATE FROSTING (No. 2).

Chocolate . . . . . two squares.
Powdered sugar . . . . . one and one-half cups.
Eggs . . . . . whites of two.

Melt the chocolate over the steam of a kettle. Add the sugar and eggs, and frost the cake as soon as it comes from the oven. A little vanilla may be added to the frosting.

YELLOW FROSTING.

Egg . . . . . yolk of one.
Sugar . . . . . ten tablespoonfuls, or enough to stiffen.
Vanilla . . . . . half a teaspoonful.

This is a pretty frosting for a light cake.

BOILED ICING.

Granulated sugar . . . . . one cup.
Boiling water . . . . . one-third of a cup.
Egg . . . . . white of one.
Cream of tartar . . . . . one saltspoonful.

Boil the water and sugar together without stirring, until it will thread. Meanwhile, beat the white of the egg stiff. Add the cream of tartar to the egg and pour the boiling syrup over them. Turn slowly and beat constantly.

When it thickens and is smooth, pour it over the cake.

This is a nice icing to spread between the layers of any layer cake.

BOILED CHOCOLATE ICING.

Make an icing by the preceding rule, and add gradually two squares of Baker's chocolate grated fine, and half a teaspoonful of vanilla extract.

MERINGUE.

Beat the whites of one or two eggs to a stiff froth. Add very gradually powdered sugar, about a table-spoonful to an egg. Heap it upon the pie or pudding in little mounds, and brown it lightly in a quick oven.

RED FROSTING.

Any white frosting can be colored with fruit juice, currant or cranberry jelly, or the juice of damson preserves.

ALMOND ICING.

Whites of three eggs and three cups of powdered sugar should be mixed well together. Add to them one pound of almonds which have been blanched by lying in hot water till the skins could be removed, and chopped fine. Flavor with rose.

PRESERVES AND JELLIES.

" A pleasant fancy this, my Imogen,
That nature is prolonged with sweetest art,
And made subservient to woman's skill:
The melting conserve yieldeth to desire,
Nor leaves for season motive of regret."

DIRECTIONS FOR PRESERVES AND JELLIES.

Jellies should be made from the juice (only) of fruits. Equal quantities of juice and sugar, heated separately, and then boiled together hard and ceaselessly for twenty minutes, is a good general rule. Jam is made from the juice and pulp of fruit — all that can be squeezed through a sieve. Equal quantities of pulp and sugar boiled together till quite thick. It must be stirred constantly. Try it on the ice to judge when it is thick enough. Put a paper wet in brandy over each glass of jelly after it has hardened. Cover with a tin lid, or paste a thick paper over the top.

Canned preserves require about two cups of sugar to a cup of water. Boil the syrup by itself, adding a cup of water once or twice as it boils away. Skim it carefully. Add the fruit, and boil till tender. The

cans should be filled with *boiling hot* preserve, entirely full, and closed immediately, air-tight. Lay the cans on the side, and if they are not tight they will probably leak.

Glasses for jellies and preserves should be immersed in hot water before filling.

A silver spoon or fork put into a glass will draw the heat from the hot liquid and prevent the glass from breaking. Setting the glasses upon a wet towel will serve the same purpose.

QUINCE PRESERVE.

Of nice orange quinces, take equal quantities of fruit and sugar.

Peel the quinces, and cut into quarters or eighths.

Boil them, in water enough to cover them, till they are tender. Take them out one by one and lay them upon a platter.

Make a syrup of the water and sugar by boiling them together, skimming if necessary. Return the quince to the preserving-kettle, and boil all three-quarters of an hour longer. Put into a stone jar, spread a brandied paper over the preserve, and cover close. Tie a piece of wrapping-paper over the cover of the jar.

This preserve can be made of equal quantities of quinces and fair sweet apples. The flavor of the

quince will so penetrate the apples that they cannot be distinguished.

The apples will not require so long boiling as the quinces.

The juice of this preserve should be quite thick, and, if the fruit is done before the juice is thick enough, remove it, and continue boiling the juice till it is of a dark, rich color. The preserve will be richer if the cores and skins of the fruit are boiled down by themselves and strained into the boiling quince. But many persons prefer to make the cores and skins into jelly.

Preserves that are put up in stone jars and not sealed, should be looked at occasionally, that they may be scalded up in case they threaten to ferment or mould.

CANNED PEACHES.

Pare the peaches carefully, and try to make them look smooth and even. All canned fruits are more palatable if they look inviting. If they are quite ripe, the skins can be pulled off smoothly by letting them lie a moment in hot water. But most cooking-peaches need to be peeled with a sharp knife. As fast as they are peeled, drop them in cold water, that they may not become discolored.

If there are any with blemishes or imperfections, lay them aside to be cut up and cooked by them-

selves. Of those to be canned whole, use only fair ones. Make a syrup as directed under Preserves, and cook the fruit in it till soft. Put as many peaches into a jar as it will hold, taking them up with a spoon and a fork carefully, that they may not break. Fill the jar with the hot syrup; seal at once.

If you do not like the flavor of the peach stones, the fruit may be cut in halves before it is boiled.

BRANDIED PEACHES.

Select ripe, but not too soft, peaches. Cook them as in the rule for Canned Peaches. Fill the can with peaches, and pour over them the syrup and white wine brandy in equal quantities.

CANNED PEARS.

Proceed as in canned peaches. If the pears are Bartletts, they will need no flavoring; but if they are common cooking-pears, they are very insipid unless flavored. A lemon and a good-sized piece of ginger-root for every dozen pears, added to the syrup, will improve them.

CANNED PLUMS.

Green-gage plums make a very nice preserve. If a sweet preserve is liked, make the syrup a little sweeter than for peaches and pears. Boil the fruit till tender.

DAMSONS.

Wash, dry, and weigh the damsons. Allow a pound of sugar to a pound of fruit. Boil them slowly about an hour. Press the top ones down occasionally. The juice of this preserve will give a beautiful color to frosting.

CURRANT JELLY.

Many cooks think the color of currant jelly is injured by boiling twenty minutes in the old-fashioned way, and pursue the following method.

After the juice has been strained, the sugar, in equal quantity, is put in flat, shallow dishes in the oven to heat. While the sugar is heating, the juice is put on to boil. When the sugar is very hot, — no matter if that around the edge of the platter is scorched, — and the juice is boiling, turn the sugar into the preserving-kettle with the juice. It will hiss as it is poured in. Let it boil for about five minutes, — ten will make it more sure, — and turn into tumblers. I have known jelly to be made by being simply mixed upon the fire and turned out as soon as the sugar was dissolved. It hardened perfectly; but it is safer for the inexperienced to make it certain by a few minutes' boiling, though, of course, the less it boils, the finer the color. If jelly does not thoroughly harden, set it in the sun for some days.

RHUBARB JELLY.

Cut up the rhubarb without peeling. *Steam* it till very soft. Then lay it on a hair-sieve to drain over night, till all the juice is out. It may be pressed a little at last.

To a pint of juice allow a scant pound of sugar.

Boil the juice, and skim. Heat the sugar in the oven while the juice is boiling. Add the hot sugar to the juice, and boil till it forms jelly when tried.

This looks and tastes like guava jelly, and keeps well.

DELICIOUS APPLE SAUCE.

Place a layer of peeled and quartered apples in a bean-pot; sprinkle a little sugar over them; then put in another layer of apples, which sweeten as before; continue till the pot is about two-thirds full.

Cover tightly, and bake three or four hours. Put no water in them, but do not let them bake dry. Take them from the oven while moist and juicy, and do not allow them to bake too fast.

Tasteless, insipid apples become in this manner rich in color and flavor.

SUNDAY APPLE SAUCE.

Core and bake, filling the holes with sugar, seven or eight apples.

When very soft, strain them into a small pudding-dish. Grate in the rind of a lemon, and spread over the top the white of an egg beaten to a stiff froth and mixed with half a cup of powdered sugar. Brown slightly. To be eaten cold.

CRANBERRY SAUCE.

Wash and pick over the cranberries carefully; cover the bottom of a porcelain-lined kettle with water; put in the berries with two-thirds the quantity of sugar. Pour over them a teacupful more of water, and boil slowly till every berry is broken.

GOOSEBERRY SAUCE.

Follow directions for Cranberry Sauce.

This or the preceding rule will make a good filling for pies. Dredge a little flour over the top of the pie after it is filled.

GREEN GRAPE JELLY.

Green grapes make better jelly to serve with meat than ripe ones; they are more tart. This should be made like other jellies, with equal quantities of fruit juice and sugar, and boiled twenty minutes.

ORIENTAL APPLE JAM.

Pare, slice, and chop the apples very fine. Make a syrup as for preserves, using a pound of sugar for a pound of fruit.

Boil the apples in this syrup with the grated peel and juice of two or three lemons and two ounces of ginger-root, until the preserve looks clear and yellow. This keeps well.

CRAB-APPLE JELLY.

Put the apples into water enough to cover them, and let them boil till tender. Mash them with a spoon, and strain through a jelly bag. Allow a pound of sugar to a pint of juice. Heat the sugar in the oven, the juice in the preserving-kettle. When the sugar is hot add it to the juice, and boil thirty minutes. Pour the jelly into glasses, put brandied paper over each glass, and cover close. The red crab-apples make the finest colored jelly; they should not be peeled.

This jelly needs long boiling, because the apples require more water at first than other fruit.

STEWED PRUNES.

Wash the fruit in several waters. Soak them over night; in the morning stew them gently on the back of the range in the same water they were soaked in, adding more if necessary. Sweeten while cooking, in the proportion of a cup of sugar to a pound of fruit.

CANDIES.

"The ancient saying runs, 'Sweets to the sweet,'
And, lady mine, let me in love commend
These comfits to your taste, with like accord."

MOLASSES CANDY (No. 1).

New Orleans molasses . . . . . one cup.
Sugar (granulated) . . . . . two small cups.
Butter . . . . . one tablespoonful.
Vinegar . . . . . four tablespoonfuls.

Cook slowly, and do not stir while cooking. When it will harden in cold water, pour it upon a buttered platter. Grease the kettle before putting in the molasses.

MOLASSES CANDY (No. 2).

Molasses . . . . . two cups.
Sugar . . . . . one cup.
Butter . . . . . size of a walnut.
Saleratus . . . . . one teaspoonful.

Grease the kettle before putting in the molasses. Add the saleratus just before it is taken from the fire. Add a little vinegar, if you wish.

CORN-BALLS.

Molasses corn-balls can be made from either of these rules.

Leave a part of the candy in the kettle, throw in the popped corn, and stir rapidly till all the corns are covered with molasses.

Flour the hands, and, as soon as the corns can be handled, shape into balls.

TAFFY.

Sugar . . . . . one cup.
Butter . . . . . one tablespoonful.
Molasses . . . . . one tablespoonful.
Water . . . . . one tablespoonful.

Boil twenty minutes; pour into well-buttered tins; cut in squares while warm.

NICE BUTTER TAFFY.

Sugar (white coffee-crushed) . . . . . three cups.
New Orleans molasses . . . . . two large cups.
Butter . . . . . one cup.
Vanilla . . . . . two teaspoonfuls.

Boil until it will "rope" in water. Pour into well-buttered pans, and cut in squares.

This is very nice, if the best materials are used.

BUTTER SCOTCH.

Sugar . . . . . two cups.
Water . . . . . one cup.
Vinegar . . . . . four tablespoonfuls.
Butter . . . . . size of an egg.

Boil until it hardens in water.

LEMON CANDY.

Sugar	two cups.
Water	one cup.
Vinegar	three-quarters cup.
Butter	one tablespoonful.
Essence of lemon	one teaspoonful.

Boil the sugar, water, and vinegar together. Put in the butter when nearly done, and the lemon after it is taken from the fire. Try in a cup of water when it will harden; turn into a well-greased platter. When nearly cool, mark off into squares.

CREAM PEPPERMINT CANDY.

Granulated sugar	three cups.
Hot water	one cup.
Cream of tartar	one-quarter teaspoonful.

Mix these, and put them upon the fire. Boil hard ten minutes. Do not stir it till you take it from the fire. Then drop eight or ten drops of oil of peppermint into it. Beat it until it creams and will drop on paper.

PEPPERMINTS.

Sugar	two cups.
Water	one-half a cup.

Boil five minutes, flavor to taste with peppermint extract, stir until thick, and drop upon paper.

COCOANUT CREAM CANDY (No. 1).

Water . . . . . three-quarters cup.
Sugar . . . . . three cups.

Boil ten minutes without stirring. Just before taking from the fire, add one and one-half cups of cocoanut and a little cream of tartar.

Beat until cold. Spread over buttered paper.

COCOANUT CREAM CANDY (No. 2).

Sugar . . . . . two cupfuls.
Water . . . . . one-third of a cup.
Lemon or vanilla . . one teaspoonful (more, if desired).

Boil the water and sugar less than five minutes, till it is stringy. When cold beat with a fork till it has a creamy appearance. Flavor with lemon or vanilla, and stir in cocoanut till it is thick enough. Pour into a platter to harden.

CREAM CANDY.

White sugar . . . . . two cups.
Water . . . . . one pint.
Vinegar . . . . . one tablespoonful.
Flavoring (vanilla or lemon) . . . . . one teaspoonful.

Do not stir it while boiling.

CHOCOLATE CREAM CANDY.

Proceed as in rule for cream candy. When nearly done, add six tablespoonfuls of grated chocolate.

PEANUT CANDY (No. 1).

Sugar . . . . . two cups.
Water . . . . . one-half a cup.

Boil these together. Dissolve half a teaspoonful of cream of tartar in a little cold water, and add. Cook until it is brittle when dropped in cold water.

Add a teaspoonful of butter, cook three or four minutes more, and pour over the nuts in a buttered platter.

PEANUT CANDY (No. 2).

Molasses . . . . . one cup.
Sugar . . . . . one cup.

Boil until it is brittle when dropped in cold water. Stir in half a pint of peanuts while it is over the fire. Pour into a buttered pan, and mark off into squares before it cools.

NUT CANDY.

Molasses . . . . . one and one-half cups.
Sugar . . . . . one cup.

Boil until brittle; add a teaspoonful of soda and a cupful of walnuts, almonds, or peanuts.

WALNUT CANDY.

White sugar . . . . . two cups.
Water . . . . . one cup.

Boil ten or fifteen minutes. Beat until white and cool. Take half of a walnut and place it upon

a ball of the candy, put another half walnut on the other side of the ball, press them together, and lay them aside to cool.

CREAM WALNUTS.

Sugar . . . . . two cups.
Water . . . . . two-thirds of a cup.

Boil without stirring till it will "thread." Flavor with a teaspoonful of vanilla or lemon. Set it into a dish of cold water. Beat it until it looks white and creamy.

Shape the candy into little balls, put half a walnut on each side a ball, roll it in sifted sugar, and lay it upon a platter to cool.

ENGLISH CREAMS.

Beat the white of an egg to a stiff froth. Add gradually eight tablespoonfuls of sifted powdered sugar. Beat well together, and flavor with vanilla. Halve the walnuts and put the cream between them. Press them firmly together, and set them away to harden. This should cream fifty walnuts.

FRUIT CANDY.

Molasses . . . . . one cup.
Sugar . . . . . one and one-half cups.
Mixed nut meats . . . . . one and one-half cups.
Raisins . . . . . one-half cup.

Figs . . . . . one-half cup.
Currants . . . . . one-half cup.
Butter . . . . . one-half cup.
Citron . . . . . a little.

Boil the molasses and sugar together, until brittle when tried in cold water. Have the currants washed thoroughly and dried. Seed and chop the raisins; chop the figs and the citron; chop the nut meats, but not too fine. Mix all with the candy, and pour thick into buttered pans.

CANDIED POP-CORN.

Powdered sugar . . . . . one cup.
Butter . . . . . one tablespoonful.
Water . . . . . three tablespoonfuls.

Boil until ready to candy. Pour into the kettle three pints of nicely popped corn. Stir until all the corn is evenly covered with the syrup. Then take the kettle from the stove, and stir until partly cooled, so that the grains will separate.

Nut meats may be mixed with this candy instead of corn.

ICE-CREAM CANDY.

White sugar . . . . . two cups.
Cold water . . . . . one cup.
Cream of tartar . . . . . two-thirds of a teaspoonful.

Dissolve the cream of tartar in a little water. Boil all together, without stirring, until it strings. Pull it until it is as white as cream.

CHOCOLATE CREAMS (No. 1).

Powdered sugar . . . . . two cups.
Water . . . . . half a cup.

Boil ten minutes. Set it in a dish of cold water, and stir briskly while cooling. Shape into little balls, and lay them on a buttered platter.

Dissolve five squares of melted chocolate over the tea-kettle. Dip the balls in the melted chocolate, and set them aside to cool.

CHOCOLATE CREAMS (No. 2).

Cold water . . . . . one and one-half gills.
Arrowroot or corn starch . . . . . two ounces.
Powdered sugar . . . . . three-quarters of a pound.

Mix the corn starch or arrowroot smoothly with a little of the water. Stir this into the rest of the water; add the sugar and boil ten minutes, stirring constantly. Take it from the fire; stir till cool. Add a quarter of a teaspoonful of vanilla, and continue stirring till it creams.

Form into balls, and, when cool, roll them in chocolate which has been melted over the steam of a kettle.

CHOCOLATE CREAM (In squares).

Make a candy as in the last rule. Spread buttered paper with a layer of chocolate which has been dissolved over the steam of a kettle. Let it harden a little; then spread with a layer of candy, then another layer of chocolate. When cool, cut in squares.

This is improved by adding a cup of grated cocoanut to the white candy just before taking it from the fire.

CHOCOLATE CARAMELS (No. 1).

Sugar	one cup.
Molasses	one cup.
Milk	one-quarter cup.
Butter	one tablespoonful.
Chocolate	quarter of a pound.
Vanilla	two teaspoonfuls.

Boil the sugar and molasses together for fifteen minutes; add the chocolate, grated, butter and milk, and boil fifteen minutes more. Try in cold water. When it will harden, take it from the fire. Add the flavoring, and pour into a buttered platter.

Mark off into squares before it is quite cold.

CHOCOLATE CARAMELS (No. 2).

Sugar	one cup.
Butter	one cup.
Molasses	one cup.
Chocolate	one-quarter pound.

Boil from thirty to forty minutes, or until brittle when put in water. Flavor with vanilla.

HOARHOUND CANDY.

Hoarhound tea (strong)	one cup.
Sugar	two pounds.
Water	one-half cup.
Cream of tartar	one-quarter teaspoonful.

Dissolve all together. Boil hard. Turn upon a plate thin. Cut while hot.

FRENCH CANDIES.

A 1 confectioner's sugar must be used in making these candies. It must be rolled and sifted.

Place the whites of two eggs in a tumbler, and mark the amount. Pour this into a dish and add the same of cold water, and a scant teaspoonful of vanilla. Stir these well together, and have ready about two pounds of the sugar; add this slowly, stirring with a silver spoon. A little more or less sugar must be used, according to the size of the eggs.

Have ready, —

Cocoanut (grated)	one.
English walnuts (shelled)	one-half pound.
Almonds (shelled)	one-half pound.
Dates (stoned)	one-half pound.

Take a part of the mixture on the bread-board, and knead a little more sugar into it, then roll it out half an inch thick.

Cut off small pieces with a silver knife, and shape with the hands into balls; set this aside to harden for chocolate drops.

Cut off other pieces, and shaping them with the hands, place halves of the walnuts on each side.

Roll the almonds in pieces of the dough, and then in granulated sugar, shaping them nicely.

Stone the dates and fill the opening with the dough, then roll in granulated sugar.

Place some more of the dough upon the board, and knead into it as much cocoanut as it will hold; then roll and cut into squares. The broken pieces of nuts may be chopped and mixed with the cocoanut, moulded into the dough, and cut into squares.

Melt half a cake of Baker's chocolate on the back of the stove; do not let it boil. Drop the balls which were reserved at first into this, dip them out with a silver fork, and place them on a paper to harden.

This makes delicious candy.

DRINKS.

TO ROAST COFFEE.

Put it in the oven in a large pan. It is less liable to burn and needs less watching than when browned over the fire. Stir it often, and when it is thoroughly and evenly colored a dark brown, put into it a piece of butter the size of a walnut. Stir until the butter is melted. Do not grind the coffee too fine. Keep it closely covered after it is ground.

TO MAKE COFFEE.

Allow one cupful of ground coffee for every six cups of water.

Coffee is better if it is tied up in a muslin bag, unless you have a patent coffee pot with a wire strainer. Pour boiling water over the coffee, and let it stand about ten minutes where it will keep hot, but not boil. At the end of ten minutes remove the bag or strainer containing the coffee, and let the pot stand where it will keep hot till served.

Boiling coffee dissipates part of its strength and aroma in steam.

Anything put into coffee to clear it affects the

taste, and if the coffee grounds remain after their virtue is extracted, they impair the flavor and nutritious qualities of this agreeable beverage.

CAFÉ AU LAIT.

To clear, cold coffee, put half as much milk and sufficient sugar to sweeten. Boil all together.

TEA.

Boil the water fresh for the occasion. Water which has been standing in the tea-kettle is not as good. Allow a teaspoonful of tea for each person and one for the pot.

Pour boiling water over the tea, and let it stand where it will keep hot till needed. Tea is better not to be made till it is wanted. Standing injures the flavor.

CHOCOLATE.

Have boiling milk and water — half as much milk as water — upon the fire. Add a tablespoonful of grated chocolate for every cup of liquid. Boil slowly ten minutes. Add a tablespoonful of sugar.

Serve chocolate with whipped cream. Let each person sweeten to his taste.

LEMONADE.

Strain the lemon juice. Many persons consider it an improvement to allow half a dozen oranges to every dozen lemons.

CLARET CUP.

This is something delightful for cultivated palates.

Take one bottle of claret (not twenty-five cent claret), the rind of half a lemon, a few cloves, half a stick of cinnamon, and sufficient sugar to sweeten. Do not make it too sweet.

Let it just boil in an agate-ware saucepan.

Then take one pint of cream and the yolks of two fresh-laid eggs, and beat them to a froth. Over this pour the boiling claret very gently, continuing the beating. Stir for ten minutes, so that it may not curdle. Remove the spices, and serve warm.

RASPBERRY SHRUB.

Sugar	seven pounds.
Raspberry juice	five quarts.

Bring to a boil; skim, and bottle while hot.

CURRANT SHRUB.

Heat the currants till soft, and strain. To a quart of juice add a pound of sugar; boil fifteen minutes, skimming carefully. Bottle tight or seal in cans.

A SUMMER DRINK.

Brown sugar	three and one-half pints.
Molasses	one-half pint.
Boiling water	three pints.

Boil these together; skim, and add two ounces of tartaric acid. Set it away to cool.

When cool, add one ounce of essence of sassafras, and bottle.

A tablespoonful (or more) in a glass of water will make an agreeable drink.

Fill the glass two-thirds full of water, and foam it with a little saleratus.

If desired, it can be flavored with both sassafras and checkerberry, — half an ounce of each.

MISCELLANEOUS RECEIPTS.

WELSH RAREBIT.

Cheese . . . . . one cupful.
Butter . . . . . one large tablespoonful.
Milk or cream . . . . . two or three teaspoonfuls.
Egg . . . . . one.
Pepper; salt; mustard.

Melt the butter in a saucepan, add the cheese cut small, then the milk or cream. Stir often till the cheese is melted. Add the beaten egg and seasoning.

Pour on some slices of buttered toast in a hot dish. Serve hot.

WELSH RAREBIT.

Cheese . . . . . one pound.
Milk . . . . . one cup.
Mustard . . . . . one-half teaspoonful.
Butter . . . . . one lump.
Egg . . . . . one.
Pepper and salt . . . . . to taste.

Heat the butter, milk, and mustard through. Add the pepper and salt. Grate or cut into small pieces the cheese, and stir it into the heated milk. When

melted, stir in the egg. Let it boil up, and pour over small pieces of toast. Serve hot.

CHEESE RELISH.

Common crackers . . . two and one-half (rolled fine).
Grated cheese . . . . . three tablespoonfuls.
Milk . . . . . one cup.

Heat milk in a saucepan; add the other ingredients; then a small piece of butter. Pepper and salt to taste. Should be served at once.

POT CHEESE.

Put a pan of clabbered sour milk over the fire; scald until the whey separates. Strain through a cloth, and squeeze the curd dry. Add a little salt, two or three tablespoonfuls of cream, and a little butter. Mould into balls.

GREEN-CORN CHOWDER.

Green corn . . . . . one quart.
Potatoes . . . . . one quart.
Onions . . . . . two or three.
Fat pork . . . . . half a pound.
Milk . . . . . three cups.
Flour . . . . . three tablespoonfuls.
Water (boiling) . . . . . five cups.
Pilot biscuit . . . . . six.
Pepper . . . . . about half a teaspoonful.
Salt . . . . . a large tablespoonful.

It must be seasoned according to taste.

Cut the corn from the cob. Peel and slice the potatoes and onions. Cut the pork in slices, and fry in the chowder kettle. Remove the pork, and put the corn, potatoes, and onions in the kettle in layers, sprinkling pepper and salt and dredging flour over each layer. Pour in gradually five cups of boiling water. Cover the kettle, and boil twenty minutes. Smooth the three tablespoonfuls of flour in a little cold milk, add it to the rest of the milk, and pour it over the chowder. Soak half a dozen pilot biscuit in cold water till they are soft, but not broken. Lay them over the chowder, boil up once, and serve.

ANGIE'S DUMPLINGS (for meat stews).

Flour . . . . . one quart.
Lard . . . . . one tablespoonful.
Baking-powder . . . . . three teaspoonfuls.
Water . . . . . sufficient to make a soft dough.

These may be mixed with milk instead of water, in which case omit the lard. Mix lightly, and knead as little as possible. Before putting them over the stew, be sure that the pot is boiling, and see that it is kept so while the dumplings are cooking. They should cook in twenty minutes.

MOTHER'S BAKED BEANS.

Beans . . . . . one pint.
Salt pork (part lean and part fat), a piece two inches square.

Soak the beans all night in lukewarm water; freshen the pork in the same way. Bake in an earthen bean-pot. Let the beans nearly cover the pork, leaving the fat side a little raised above their level. Add a little pepper and a spoonful of molasses. Cover with water. Cook from twenty-four to thirty-six hours in a moderate oven, adding water as it evaporates, finally allowing it to dry away sufficiently to brown the beans on top.

BOSTON BAKED BEANS.

Dried pea beans . . . . . one quart.
Salt pork . . . . . half a pound.
Granulated sugar or molasses . . . . two tablespoonfuls.
Salt and pepper.

Put on the beans in plenty of cold water, and let them come to a boil. Parboil until the skins "wrinkle," changing the water two or three times. Drain, and wash thoroughly.

Put in a deep "Boston bean-pot," and lay the pork, scored, over the top. Add the sugar and salt, and pour over them boiling water enough to cover them.

Bake from eight to twelve hours, keeping a cover over the top until an hour before serving. Add more boiling water once or twice. To serve, remove the pork first, then pour out the beans. Do not dip out with a spoon.

A GOOD BRINE FOR BUTTER.

Water	two quarts.
White sugar	one pound.
Clean white salt	one quart.
Saltpetre	one teaspoonful.

Mix. When it has stood an hour, strain through a flannel cloth, and pour over the butter. Less salt may be enough, but as much should be used as the water will take up.

TO KEEP MILK SWEET OR BUTTER HARD.

Put them in a bowl, and place the bowl in a pan of cold water. Over the bowl put an inverted flower-pot wrapped in a wet cloth.

This is a *very handy* refrigerator.

A HINT FOR DRAWN BUTTER.

If drawn butter separates and becomes decomposed from standing, add a small piece of ice, or (in winter) a spoonful of cold water. Beat it up thoroughly, and it will become smooth again.

TO TRY LARD.

To ten pounds of leaf lard allow one pound of beef suet. Wash thoroughly. Put a very little water in the bottom of the kettle, to prevent the fat from sticking before it begins to fry. Boil slowly and steadily, till the fat is all tried out. Dip it out, and strain it into the lard pot.

TO CLEANSE DRIPPINGS.

After drippings have been heated and strained, they may be poured while hot over a dish of cold water.

When the drippings have hardened, the whole cake of fat may be removed by slipping a knife around the edge, and all sediment scraped from the bottom, leaving a clean, clear cake of shortening.

VINEGAR FOR BOILED FISH.

A tablespoonful of vinegar added to fish (salt or fresh), when boiling, is an improvement.

SUCCOTASH.

Take equal quantities of corn and shelled beans, and cook together till tender. Most kinds of beans should be partly cooked before the corn is added. If dried beans are used, they should be soaked over night.

HINTS FOR THE SICK-ROOM.

LINSEED POULTICE.

Take one cup of linseed, and pour over it boiling water sufficient to make it of the consistency of a thick paste. Spread it upon a piece of thin cloth, cover with another piece, and apply. Lay a piece of thick flannel over the whole. Change it when it begins to have a sour smell. Make a fresh one every time.

MUSTARD POULTICE.

Mix the mustard with warm water (unless otherwise directed by the physician) to a paste that can be spread upon a thin cloth. Cover it with another piece of thin cloth, and apply. Cover all with a towel or a piece of thick cloth. It will not be so likely to blister if the white of an egg is mixed with the mustard. If only a mild plaster is needed, use half or two-thirds flour. If the skin is irritated after the application of the paste, scatter dry flour over the affected surface.

MUSTARD PASTE IN HASTE.

Cut a piece of flannel twice as large as the surface to be covered. Wring it out in hot water. Sprinkle

one side with ground mustard, fold together smoothly, and apply. Completely cover the flannel with a dry towel or thick piece of cloth.

TO CRACK ICE.

If ice is broken in small pieces before being brought to the sick-room, it melts rapidly. A large piece can be broken noiselessly by taking a darning-needle and knocking it gently upon the ice with a thimble worn upon the finger. An incision is easily made, and the ice broken in any size desired.

SCOTCH PANADA.

Soda biscuit	six.
Salt	a pinch.
Sugar	two teaspoonfuls.
Nutmeg	a little.

Scatter a little sugar and a grain of salt over each cracker. Cover with boiling water, and grate the nutmeg over all. Cover the dish, and let it stand in a warm place till the crackers are soaked. This is nice for an invalid.

BEEF TEA.

Have the beef chopped very fine; cover it with cold water, and let it stand for an hour and a half. Then set it upon the back of the range, and let it simmer till the juice of the meat is all extracted.

Skim off the fat, and season.

Another way of making beef tea is by putting the finely chopped beef into a glass jar. Place the jar in a vessel of water, and boil till the juice of the meat is extracted. This will take several hours. Skim, and strain through flannel.

ARROWROOT GRUEL.

Smooth a tablespoonful of arrowroot in a little cold milk. Stir this into a pint of boiling milk. Boil four minutes. Salt it a little.

MILK PORRIDGE.

Boil some milk, and add as much flour smoothed in cold milk as will make it of the right consistency. A tablespoonful of flour to a pint of milk will make it quite thick. Salt it a little.

WATER GRUEL.

Smooth a tablespoonful of flour in cold water. To a quart of boiling water add this thickening, and boil till it looks clear. Add salt, and a little milk, if desired.

INDIAN-MEAL GRUEL.

Mix two tablespoonfuls of Indian meal smooth with cold water. Add a saltspoonful of salt. Stir this into a quart of boiling water, and cook twenty minutes.

SOFT TOAST.

Toast two thin slices of stale baker's bread a golden brown. Put them on a warm plate, and pour over them boiling water sufficient to just soak them through. If there is any surplus water, drain it off quickly, put a bit of butter over the toast, cover with a dish, and serve at once.

ANTIDOTE FOR POISON.

A glass of cold water with a tablespoonful of mustard stirred into it, drank immediately, taking afterwards the white of one or two eggs, is an antidote for most poisons.

EGGNOG.

To each egg, whites and yolks beaten separately, add one tablespoonful of white sugar, one wineglass of rum or brandy, one wineglass of cream or milk. Add the whites of eggs last. The proportions are perfect.

VASELINE FOR COLDS.

Hot vaseline, applied to the throat and chest, has given great relief in severe colds.

ODDS AND ENDS.

TO CLEAN LACE.

To clean lace that would be injured by washing, lay it away for two or three days in a box containing pulverized magnesia. Magnesia will remove grease-spots from silk and other delicate materials.

GLUE STARCH.

Dark cambrics and lawns look much better if they are starched with glue. White glue can be used for light-colored fabrics with good effect.

This can be made by putting a piece of glue four inches square into three quarts of water. Keep it bottled closely till needed.

PAPER FOR CLEANING.

After the stove has been blackened, polish it with old newspaper. Tins and glass can be given "an extra shine" by the same means.

TO RENOVATE BLACK KID GLOVES OR FRENCH KID BOOTS.

Stir a few drops of ink and sweet oil together, and apply the mixture to any spots that are rubbed or white.

TO WASH BLANKETS.

Dissolve a bar of soap in hot water. Put this into a tub of lukewarm water; throw into the water a large handful of borax. Soak the blankets in this over night. Rinse in three clean waters.

Do not wring them out, but let two persons take hold of either end and shake them thoroughly.

If there be any soiled spots a thread should be sewed around them while dry, as they cannot be distinguished when wet. A little soap may be rubbed upon these spots.

Turn them once in a while as they hang upon the line. Take a good drying season for washing bed-clothing.

TO CLEAN COMBS AND BRUSHES.

Immerse them in water in which a little ammonia or a little borax has been put. Shake them thoroughly, and dry as quickly as possible.

SALT TO RENOVATE CARPETS.

Scatter coarse salt over your carpets once in two or three months; let it lie for several hours or over night. Give it two thorough sweepings, and your carpets will look almost as good as new.

TO PRESERVE OILCLOTHS.

Varnish them when they are new, let them dry thoroughly, and they will last twice as long. A

cloth moistened with kerosene oil is an excellent cleanser for oilcloth.

TO REMOVE GREASE SPOTS.

Put blotting or other porous paper upon a grease spot, and over that a hot iron. The heat of the iron will draw the grease from the cloth into the paper. If it is not all removed by the first trial, put another clean piece of paper on and repeat the process.

Do not try to remove grease with liquids, unless you have a small piece of the goods to experiment with first.

A little tailor's chalk or magnesia, scraped over a grease spot and left for awhile, may draw out the grease.

Benzine is an excellent cleansing medium, if the whole article can be saturated; but it leaves a mark the size of the application if it is rubbed or poured upon a spot.

TO REMOVE IRON RUST.

Put the spot over a pitcher containing boiling water. Scatter some pulverized oxalic acid upon it. Let it stand till the discoloration disappears. Wash the article immediately, that the acid may not eat a hole in the goods.

TO REMOVE INK SPOTS.

Wash immediately in cold milk.

TO REMOVE MILDEW.

Equal quantities of salt and lemon juice applied to mildewed spots, laying the article in the sun for awhile, will remove mildew, if anything will.

TO WASH LACE.

Sew it over a bottle which has been covered smoothly with a piece of cloth. Be careful and sew down each point. Soak it for awhile in cold soapsuds, then change to warm soapsuds. Change the water two or three times. When it looks clean, rinse it in clear, cold water, and dry it quickly in the sun or near the fire. Rip the lace off carefully, but do not iron it.

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The author of these "Pensées," as we have said, is an unknown man, a parish priest, and is no longer young. He had just touched his fiftieth year when his work was put forth to the world, — put forth almost against his will, certainly without his aid. But for an accident, the Abbé Roux might have been numbered among the "mute inglorious Miltons," to whom the world perchance owes more than it wots. An accident made famous the man who, but for this, would probably have gone down to his grave unhonored and unknown.

. . . . .

It was the centenary of Petrarch, held in 1874, that first called Roux into notice, — a festival celebrated in southern France by the Félibres, that society for the promotion and revival of Provençal poetry, of which Mistral is the outcome and to the present time the chief glory. M. Paul Marieton, himself a young Félibre, a poet in French and Provençal, made the acquaintance of the Abbé Roux, and, struck with his work in dialect, sought to gain closer intimacy with the author. He unearthed him one day in his retired nest. "He appeared to me," says Marieton, "like one of the Limousin giants of his 'Geste de Charlemagne,' with his strong, square frame, his deep bass voice. His visage, large and tender, sweet and yet rough-hewn, resembled that of those English lords of Henry VIII.'s time, — Northern colossi, painted by Holbein. With the gentleness of a child and a poet, he showed me the simplicity of his life; and I departed more moved than I can express." . . . . It was during this visit from the ardent young Félibre that the Abbé Roux diffidently confided to him a large number of copy-books, written in a mighty firm hand, — a hand that would delight graphologists, — in which were put down the mile-stones of thought, marking the way traversed by this lonely minister of God during his twenty-five years of isolated life. Delighted, M. Marieton at once proposed to publish a selection. At first the Abbé demurred. "You would publish my 'Pensées,'" he said. "Beware! I am not independent enough to seek calumny, for I am not an individual, but a legion; and the good Abbé Roux will bear the mountain of prejudice that weighs on the clergy of all times, and above all of this time. Prudence, my friend. You would have me think that I shall become a personage. I can scarcely hope it. I shall always be an immured. With a proud and timid character, one never arrives at anything." But M. Marieton did not let himself be deterred; and to-day the world can decide whether he did well or not to drag forth this priest from his lonely obscurity. — *Blackwood's Edinburgh Magazine.*

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